Winter woodland cake

The pine tree is central to this cake's appearance and ingredients. The peanuts and pine nuts provide the unique taste sensation of this cake. The decoration is particularly appropriate for the look of this cake. In this recipe: 6 cakes for 8 people.



Recept

Caramel & fleur de sel cream mix

Caster sugar	250g
Clarified liquid butter	90g
UTH cream 35%	490g
Glucose	30g
Dark chocolate 66%	240g
Fleur de sel	2g
Totaal	**1102g**

Caramel & fleur de sel cream mix

Use the sugar to make a dry caramel, then deglaze it with the cream, fleur de sel and hot glucose. Let the temperature fall to 165-180°F (75-80°C), then gradually pour the mixture onto the melted chocolate and use a spatula to create an emulsion. Immediately mix using an electric mixer to make a perfect emulsion. At 105°F (40°C), add the liquid butter and mix in the electric mixer again. Leave to stiffen in the refrigerator.

Pinenut & caramel praline frosting

UHT cream 35%	130g
Glucose DE 38/40	67g
Powdered gelatin - 220 Bloom	7g
Water for the gelatin	35g
Caster sugar	45g
pinenut 50% paste	270g
Neutral gel	400g
Water	45g
Totaal	**999g**

Pinenut & caramel praline frosting

Heat the cream with the glucose and the rehydrated gelatin.
Use the sugar to make a caramel, then deglaze with the cream.
Gradually pour the results onto the pinenut paste.
Immediately mix using an electric mixer to make a perfect emulsion.
Finish off by adding the neutral gel, which you have heated in advance with the water until it starts to simmer.
Mix in the electric mixer again.
Use at 85-105°F (30-40°C).

Candied pinenuts

Salted peanuts	150g
Caster sugar	75g
Water	25g
Fleur de sel	1g
Totaal	**251g**

Candied pinenuts

Cook the sugar and water at 240°F (115°C).
Add the pinenuts and fleur de sel to the sugar syrup.
Break the mixture up into pieces and leave to chill on a tray.

Fleur de sel praline crunch

Pinenut 50% paste	220g
Milk chocolate 46%	170g
Feuilletine	330g
Fleur de sel	4g
Totaal	**724g**

Fleur de sel praline crunch

Mix together the melted chocolate, pinenut paste, feuilletine and fleur de sel.

Chocolate spray mix

Chocolate dark 66%	220g
Cocoa butter	170g
Totaal	**390g**

Chocolate spray mix

Melt the ingredients together. Use the mixture at 105-115°F (40-45°C) so it sprays effectively.

Crème anglaise

UHT cream 35%	160g
Whole UHT milk	160g
Egg yolks	65g
Caster sugar	35g
Totaal	**320g**

Crème anglaise

Bring the cream and milk to the boil and pour into the premixed egg yolk-sugar combination (without blanching).
Heat to 180-185°F (82-84°C) until the mixture coats the back of a spoon.
Strain and use immediately or quickly cool and use later.

Milk chocolate crème anglaise-style mousse

Crème anglaise	370g
Milk chocolate 46%	640g
UHT cream 35%	550g
Totaal	**1560g**

Milk chocolate crème anglaise-style mousse

If necessary, add rehydrated gelatin to the warm, strained crème anglaise.
Slowly pour over the melted chocolate.
Immediately mix using an electric mixer to make a perfect emulsion.
Stabilize the emulsion if necessary by adding cream whipped to the texture of a mousse.
Once the mixture is smooth, check the temperature is at 100-105°F (38-40°C) and add the remaining frothy whipped cream.

Assembly, layout and finishing

Prepare the cream mix, frosting and candied pinenuts.
Make the praline crunch and spread 120g into each 14cm-diameter ring.
Use a piping bag with an 8mm-diameter nozzle to pipe 120g of cream mix in a spiral shape onto the cream mix.
Follow this with 12g of praline onto the cream mix.
Randomly pipe 375g of cream mix onto a 40 x 40cm sheet of confectionery dipping paper, then put another sheet on top and press down lightly. Freeze. Cut 14cm-diameter rings out of the cream mix and give them a velvety finish using the spray gun mixture.
Turn out the inserts, then make the mousse. Pour 260g into each ring, then place the insert in the center – Remember, you are assembling your dessert upside down. Freeze.

Add a few chocolate decorations.

Enjoy this exciting recipe.

Featured Product(s)



Pinecone



Pine twig