

Pineplate

Winter recipe inspiration



Recept

Domori Vidamà 66% Sorbet

| | |
|-------------------|--------------|
| Water | 500g |
| Sugar | 140g |
| Glucose powder | 60g |
| Stabilizer | 5g |
| Domori Vidamà 66% | 300g |
| Invert sugar | 40g |
| Totaal | 1045g |

Domori Vidamà 66% Sorbet

Heat water to 40°C. Mix sugars and stabilizer. Heat to 85°C. Pour over chocolate and emulsify. Add invert sugar. Mature 6 hours and churn.

Cherry Fruit Confit Mousse

| | |
|------------------------|-------------|
| Ravifruit Cherry puree | 400g |
| Sugar | 80g |
| Glucose | 40g |
| Gelatin | 8g |
| Water | 40g |
| Cream | 200g |
| Totaal | 768g |

Cherry Fruit Confit Mousse

Heat puree with sugars. Add gelatin. Cool to 40°C. Fold in semi whipped cream. Freeze in molds.

Domori Chocolate Crumble

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|----------------------------------|-------------|
| Butter | 100g |
| Brown sugar | 90g |
| Flour | 120g |
| Cocoa powder | 20g |
| Domori Vidama 66% dark chocolate | 80g |
| Salt | 2g |
| Totaal | 412g |

Domori Chocolate Crumble

Mix ingredients to crumble. Bake 160°C for 15 minutes. Cool.

Apricot Confit Jelly

| | |
|-------------------------|-------------|
| Ravifruit Apricot puree | 300g |
| Sugar | 60g |
| NH pectin | 6g |
| Lemon juice | 5g |
| Totaal | 371g |

Apricot Confit Jelly

Heat puree. Add sugar/pectin mix. Boil briefly. Add lemon juice. Set and cut.

Assembly, layout and finishing

Place crumble, mousse, jelly, almonds and quenelle of sorbet. Decorate with Dobla Lace Christmas tree 3D green and citrus zest.

Enjoy this exciting recipe.

Featured Product(s)



**Lace
Christmas tree
3D green**