

Igloo

Petit Gateaux with a Christmas theme. Chestnut Ice Cream with cassis sorbet.

Marshmallow as the winter snow. Using chocolate Igloo cup to protect the

Frozen dessert and provide longer shelf life and at the same time enchante the

Christmas theme.



Recipe

CHESTNUT PUREE-60 PIECES

Unsweet Chestnut Puree	127g
Sugar	84g
Water	68g
Totaal	278g

CHESTNUT PUREE-60 PIECES

Mix well all ingredients and warm to 65°C. Blend well.

CHESTNUT ICE CREAM-60 PIECES

Cassis Puree	500g
Sugar	190g
Glucose Atomise	60g
Water	226g
Sorbet Stabilizer	2g
Dextrose	20g
Totaal	998g

CHESTNUT ICE CREAM-60 PIECES

Boil cream and milk, pour into yolk and sugar. Bring the mixture cook to 83°C. Cool the mixture and blend well with chestnut puree. Church in ice cream machine.

CASSIS SORBET-60 PIECES

Cassis Puree	500g
Sugar	190g
Glucose Atomise	60g
Water	226g
Sorbet Stabilizer	2g
Dextrose	20g
Totaal	998g

CASSIS SORBET-60 PIECES

Cook water, sugar, glucose atomise, dextrose and sorbet stabilizer to boil. Keep in chiller for 8 hours. Before church in ice cream machine, blend well with cassis puree.

MARSHMALLOW-60 PIECES

Sugar	225g
Water	96g
Dextrose	74g
Vanilla Paste	8g
Gelatin Mass	113g
Glucose Syrup	74g
Totaal	590g

MARSHMALLOW-60 PIECES

Boil water, sugar and dextrose. Add in gelatin mass, vanilla paste and glucose syrup. Whisk it up till piping texture.

Assembly, layout and finishing

Place the marshmallow as base.

Pipe the Chestnut Ice cream into Dobla Chocolate Igloo 50% full.

Insert Cassis Sorbet.

Insert the sugar candied chestnut.

Fill full with chestnut ice cream

Place on top of marshmallow.

Enjoy this exciting recipe.

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Igloo coupole