

Christmas crown

The inspiration was to represent the Christmas ornament placed on the door entrance during Christmas time. In the center we can just imagine seeing, through the window, the outside winter landscape. Chocolate, orange, mango, caramel and hazelnut flavor brings a warm and refreshing taste after Christmas dinner.



Recipe

Orange Sablé

Butter	240g
Orange zest	40g
Salt	4g
Icing sugar	180g
Almond powder	60g
Whole eggs	100g
Flour T55	120g
Flour T55	350g
Totaal	1094g

Orange Sablé

Mix first with paddle attachment, the butter with the orange zest, salt, icing sugar and almond powder. Add gradually the eggs and the 120g of flour. Do not over mix. When the mixture starts to become homogenized, add the remaining flour briefly. Let it rest few hours to the refrigerator before rolling. Roll out to 3mm thickness. Cut forming a crown shape and let rest again few hours into the refrigerator. Bake at 155°C until it gets a golden color.

Chocolate Orange Sponge

Icing sugar	125g
Butter	150g
Orange zest	10g
Minuetto Fondente Madagascar 72%	150g
Egg yolks	140g
Egg whites	210g
All-purpose flour	150g
Totaal	935g

Chocolate Orange Sponge

Mix the icing sugar with the softened butter until emulsified. Add in the melted Minuetto Fondente Madagascar 72% chocolate (45°C). Then add the egg yolks and mix until getting a smooth texture. Whip the egg whites with sugar until soft peak meringue. Add delicately the meringue into the chocolate mixture and then, carefully add the sifted flour. Spread the sponge on a baking tray with parchment paper and bake at 180°C for 12 minutes approximately. When cold, cut forming a crown fitting the mold.

Caramel Nocciolata Crunch

Cocoa butter	25g
Toffee d'or caramel	90g
Praline noisette	250g
Butter	30g
Maldon salt	2g
Feuillantine	40g
Totaal	437g

Caramel Nocciolata Crunch

Melt the cocoa butter and add the Toffee d'or caramel stirring well. Add the soften butter, salt and crunchy wafer. Spread directly over the chocolate sponge and freeze.

Mango Orange Compote

Mango purée	180g
Fresh orange juice	120g
Fresh mango dices	500g
Honey	90g
Sugar	30g
Pectin NH	8g
Gelatin mass	50g
Totaal	978g

Mango Orange Compote

Combine sugar and pectin. Heat up the purée at 40°C and add the mixture sugar/pectin stirring well. Bring to a boil stirring. Add the honey and bring to a boil. Out of the heat add melted gelatin mass and the mango dices. Mix delicately and pour into the crowned insert mold. Freeze completely and unmold.

Mango Orange Mousse

Mango purée	200g
Fresh orange juice	120g
Orange zest	12g
Gelatin mass	40g
Minuetto latte Santo Domingo 38%	500g
Cream 35% fat	600g
Totaal	1472g

Mango Orange Mousse

Heat up the orange juice with the zest to 85°C. Add in the melted gelatin stirring well and then, the tempered mango puree. Pour the warm mixture into the melted Minuetto latte Santo Domingo 38% forming a good emulsion. At 40°C, add the soft whipped cream. Mold directly into the silicon mold.

Milk Chocolate & Praliné Glaze

Praline noisette	150g
Cream 35% fat	75g
Mirror neutral	225g
Water	48g
Gelatin powder 200 Bloom	8g
Totaal	506g

Milk Chocolate & Praliné Glaze

Bring the cream to boiling point and add the hydrated and melted gelatin. Pour gradually into the Praline noisette starting the emulsion. Pass through the hand mixer and add in the neutral glaze previously heated up to 75°C. Use the hand mixer to smooth the consistency avoiding any air bubbles. Use at 40/45°C.

Assembly, layout and finishing

Fill 1/3 of the silicon mold with the mango orange mousse, place over the frozen mango orange compote pushing gently to cover with thin

layer of mousse.

Cover the top with the preparation sponge/caramel crunch and freeze completely. Unmold and glaze. Place on top of the orange sablé. Decorate with Dobla decorations: Icing cookie snowman, Icing cookie winter hat, Pine twig, Pinecone & Xmas bauble marbled.

Enjoy this exciting recipe.

Featured Product(s)



**Icing cookie
Snowman**



**Icing cookie
Winter hat**



Pinecone



Pine twig



**X-mas bauble
marbled**