Cherry red Santa

Winter recipe inspiration



Recipe

Tartelette

Butter	200g
Flour	350g
Sugar	125g
Egg	50g
Vanilla	5g
Salt	2g
Totaal	**732g**

Tartelette

Cream up the butter with the sugar and mix in the dry ingredients. Add the egg as last and cool the dough for 4 hours.

Almond cake

Flour	100g
Almond past	100g
Eggs	100g
Butter	100g
Salt	3g
Baking soda	2g
Totaal	**405g**

Almond cake

Mix all the ingredients til smooth and put the mixture in a piping bag.

White chocolate ganache

Sinfonia Cioccolato Bianco	150g
Cream	75g
Glucose	25g
Totaal	**250g**

White chocolate ganache

Bring cream and glucose to the boil and pour on the white chocolate, let it set in the frigde for 4 hours.

Cherrymousse

Cherry puree	200g
Cream	400g
Gelatin	5g
Totaal	**605g**

Cherrymousse

Soak the gelatin in cold water, heat up the cherry puree till 60°C disolve the gelatin in the puree. Whip up the cream til a yogurt thickness and mix it by bit with the cooled down cherry purree.

Amarena cherry jelly

Amarena cherry	200g
Agar agar	10g
Sugar	50g
Water	50g
Totaal	**310g**

Amarena cherry jelly

Bring water, sugar and amarena cherrys to the boil and blend till smooth. Add the agar agar and let in boil for 2 minutes. Poor onto a tray and let in set. Put the set jelly in a foodprocessor untill smooth.

Red glaze

Gelatin	18g
Water	125g
Sugar	225g
Sinfonia Cioccolato Bianco	225g
Condensed milk	1660g
Glucose	225g
Clear gel	90g
Totaal	**2568g**

Red glaze

Soak the gelatin in ice water until softened; squeeze out excess water and set aside.
In a medium size pot, bring water, sugar and glucose and cook to 103°C. Stir in the drained gelatin.
Place chocolate in a medium size bowl.
Pour hot sugar mixture onto chocolate and emulsify.
Stir in condensed milk and neutral glaze and colors. With a hand blender, mix until smooth. Glaze will be ready for use when it reaches 35°C.

Assembly, layout and finishing
Enjoy this exciting recipe.

Featured Product(s)



Candy Cane



Santa hat