Cherry red Santa

Winter recipe inspiration



Recept

Tartelette

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

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

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

Almond cake

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

White chocolate ganache

Totaal	250 g
Glucose	259
Cream	75g
Sinfonia Cioccolato Bianco	150g

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

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

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

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

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

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

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.

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Santa hat

Candy Cane