

Vintage bauble

Winter recipe inspiration 2025



Recept

Brownie Arriba 100%

| | |
|---------------|--------------|
| Eggs | 200g |
| Sugar | 300g |
| Salt | 2g |
| Rice flour | 80g |
| Arriba 100% | 200g |
| Butter | 265g |
| Totaal | 1048g |

Brownie Arriba 100%

Mix all the dry ingredients. Melt butter and chocolate and combine the two. Add the eggs to the chocolate/butter. Lastly at the dry ingredients. Bake at 160 degrees for 8-10 minutes. (30x40 tray)

Cherry Amarena Compote

| | |
|---------------|-------------|
| Orange puree | 150g |
| Cherry puree | 150g |
| Cherry pieces | 600g |
| Cold binder | 45g |
| Sugar | 45g |
| Totaal | 994g |

Cherry Amarena Compote

Heat up the puree and let the spices infuse for 30 minutes. Sieve the mixture and add the sugar/binder. Mix with the cherries

Macadamia Dacquoise

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|---------------------------|--------------|
| Egg white | 300g |
| Sugar A | 145g |
| Roasted chopped macadamia | 300g |
| Sugar B | 200g |
| Pastry flour | 60g |
| Totaal | 1005g |

Macadamia Dacquoise

Whip the eggwhite and sugar A, mix all the remaining ingredients. Fold in the dry ingredients gently to the whipped eggwhite. Spread the mixture on a baking tray with parchment paper and bake for 7 minutes in a 200 degrees oven.

Rum Anglaise

| | |
|--------------------|--------------|
| Cream | 241g |
| Full fat milk | 392g |
| Egg yolk | 96g |
| Sugar | 54g |
| Gelatin mass (1:5) | 42g |
| White chocolate | 211g |
| Rum | 60g |
| Totaal | 1096g |

Rum Anglaise

In a saucepan add the cream, Milk, and sugar and bring this to a boil. Mix a small part of the boiling cream/milk with the egg yolk and pour back in the saucepan. Heat this up until it reaches 83 degrees. Take of the heat and add the gelatin mass, white chocolate and rum. mix with a handblender and let this cool down overnight.

Coffee Chocolate Crumble

| | |
|----------------|-------------|
| Cocoa nibs | 90g |
| Pastry flour | 240g |
| Instant coffee | 8g |
| Cocoapowder | 10g |
| Sugar | 120g |
| Cold butter | 150g |
| Salt | 2g |
| Totaal | 620g |

Coffee Chocolate Crumble

Combine everything to a crumbly mixture, then bake in a 170 degrees oven for 8-10 minutes.

Cherry Mousse (Bauble)

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|------------------|-------------|
| Cream 35% | 225g |
| Gelatin mass | 12g |
| Cherry puree | 70g |
| White chocolate | 80g |
| Raspberry powder | 3g |
| Totaal | 390g |

Cherry Mousse (Bauble)

In a saucepan add the cream and cherry puree, bring this to a boil and add the gelatin mass. Pour this over the white chocolate and raspberry powder and mix with a handblender. Let this cool down overnight and whip like whipping cream before piping it in round molds. freeze the molds and ones frozen unmold them and spray them with a 1:1 ratio chocolate/cocoabutter mixture.

Assembly, layout and finishing

Decoration: Merry Christmas Seal and Bauble crown dark milk assortment.

Enjoy this exciting recipe.

Featured Product(s)



**Merry
Christmas seal**



**Bauble crown
dark milk
assortment**