Papa Noel sent me a Letter

I want to revisit the classic black forest for Christmas.



Recipe

Chocolate cake Domori Sambirano 100%

Domori Sambirano 100%	200g
Oil	100g
Milk	100g
Eggs white	100g
Flour T55	100g
Almond flour	50g
Eggs	300g
Sugar	100g
Baking powder	5g
Totaal	**755g**

Chocolate cake Domori Sambirano 100%

Make a ganache: Melt at 55°C the chocolate and oil. In the kitchenaid beat the eggs with sugar. Warm to 40°C the milk. Pour the warm milk to the chocolate to make a ganache. Add the eggs to the ganache. Add the flour and almond floor and the beated eggs. Spray in a square frame and bake at 170°C 16 minutes.

Sambirano 70% Mousse

Domori Sambirano 70%	400g
Glucose	100g
Sugar	60g
Water	250g
Starch	10g
Whipping cream 35% fat	400g
Totaal	**1220g**

Sambirano 70% Mousse

Mix the sugars with the corn starch. Warm the water, add the mix sugar and starch and bring to boil. Pour on to the chocolate with the oil and mix. Cool in a plastic container with a plastic wire on top.

Vanilla white chocolate ganache

White Domori chocolate	240g
Milk	200g
Dextrose	50g
Domori cocoa powder	200g
Gélatine masse	20g
Cream 35% fat	400g
Totaal	**400g**

Vanilla white chocolate ganache

Melt the chocolat. Warm the milk with the dextrose to 85°C add the gelatine masse. Pour to the chocolat mix with the blinder to make the ganache. When the ganache is at 50°C add the cold cream blind and let cristelized at 4°C 24 hours.

Confit Fruité Raspberry

Ravifruit Raspberry 90% purée	250g
Corn starch	20g
Sugar	100g
Glucose powder DE 39	80g
Gelatine powder	12g
Totaal	**462g**

Confit Fruité Raspberry

Scale 200g of raspberry purée mix with the gelatine powder and let hydrate minimum 30 minutes. Mix all the sugar and corn starch. Warm the 300g of purées and add the mix of sugar and starch and bring to boil. Melt the fruits gelatine in the micro-wave and add to the confit. Cool at 4°C.

Velvet Essence 70% chocolat spray

Essence 70% chocolat	750g
Sunflower oil	250g
Totaal	**1000g**

Velvet Essence 70% chocolat spray

Melt the chocolat with oil at 35°C.

Assembly, layout and finishing

Cut with the 4cm round cutter the sponge cake. Pipe on top the raspberry confit and freeze. Make the chocolat mousse and pour to the mold and put the insert of raspberry and freeze. Unmold and spray with the chocolate to have a velvet effect. Put some confit to the hollow; Whipped the ganache an pipe a drop on the confit. Decorate with Dobla Santa Face and Dobla Santa Belt Buckle and Dobla letter.

Enjoy this exciting recipe.

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