# Holly Jolly Ho

Winter Recipe Inspiration 2026



## Recipe

### Almond Sablé Base (for crisp texture)

| | |
|---|---|
| Butter (cold) | 100g |
| Flour | 100g |
| Almond flour | 40g |
| Powdered sugar | 40g |
| **Totaal** | **280g** |

### Almond Sablé Base (for crisp texture)

Mix dry ingredients, rub in butter until sandy.
Add egg yolk, knead to dough.
Roll out to 3mm, cut into base shape.
Bake at 170°C for 10–12 min until golden. Cool.

### Spiced Vanilla Mousse

| | |
|---|---|
| White chocolate | 250g |
| Heavy cream (whipped, soft peaks) | 300g |
| Milk | 200g |
| 3 Gelatin leaves ( total) | 6g |
| **Totaal** | **750g** |

### Spiced Vanilla Mousse

Soak gelatin in cold water.
Heat milk with vanilla beans and cinnamon.
Melt white chocolate. Add gelatin to hot milk.
Pour over chocolate and emulsify.
Cool to 30–35°C, fold in whipped cream.
Pour into silicone mold (halfway), add insert, top with more mousse. Freeze.

### Fig & Orange Compote Insert

| | |
|---|---|
| Fresh figs (chopped) | 250g |
| Honey | 40g |
| Pectin NH | 3g |
| **Totaal** | **293g** |

### Fig & Orange Compote Insert

Heat figs, orange zest, and honey until soft.
Add lemon juice and pectin, cook 1 more minute.
Pour into insert mold (smaller than final mold). Freeze.

## Almond Sponge (Joconde)

| | |
|---|---|
| Almond flour | 100g |
| Powdered sugar | 100g |
| Flour | 25g |
| Sugar | 30g |
| Melted butter | 30g |
| **Totaal** | **285g** |

## Almond Sponge (Joconde)

Whip almond flour, sugar, eggs until light.
Fold in flour, then meringue (whipped egg whites + sugar).
Fold in butter. Spread on tray.
Bake at 200°C for 8–10 mins. Cut to fit mold.

## Red Glaze & Velour Finish

| | |
|---|---|
| Water | 100g |
| Sugar | 100g |
| Glucose | 100g |
| Sweetened condensed milk | 65g |
| White chocolate | 100g |
| Gelatin | 6g |
| **Totaal** | **471g** |

## Red Glaze & Velour Finish

Bloom gelatin. Heat water, sugar, glucose to 103°C.
Remove, add gelatin and condensed milk.
Pour over chocolate and color. Emulsify.
Use at 32–35°C on frozen entremet.

Optional Velour Spray:

100g cocoa butter + 100g red chocolate
Spray with gun at 35–40°C

## Garnish & Finish

| | |
|---|---|
| White chocolate ganache dots ( white chocolate + 50g cream) | 100g |
| **Totaal** | **150g** |

## Garnish & Finish

Dobla Christmas Plaque ("Ho Ho Ho")

## Assembly, layout and finishing

Place mousse in mold halfway.
Insert frozen compote and sponge.
Top with more mousse and freeze overnight.
Unmold and spray with velour or glaze.
Decorate top with sliced figs in a tiled pattern.
Pipe white ganache dots and add micro herbs.
Finish with Dobla Layered Christmas Even dark white in the center.

## Enjoy this exciting recipe.

# Featured Product(s)




**Layered**
**Christmas Eve**
**dark white**