A letter from home

Winter Recipe Inspiration



Recipe

Almond Joconde Biscuit

almond powder	125g
icing sugar	125g
flour	30g
whole eggs	150g
egg whites	100g
sugar	30g
melted butter	30g
Totaal	**590g**

Almond Joconde Biscuit

Whip almond powder, icing sugar, flour, and whole eggs until pale and fluffy.
Separately whip egg whites with sugar to a soft meringue.
Fold the meringue into the almond base, then the melted butter.
Spread thinly on a silicone mat and bake at 220°C for 6–8 min.
Cut squares the size of your final mold.

IRCA Cesarin Citrus–Apricot Compote Insert

IRCA Cesarin Apricot Compound or Cube Fruit	150g
IRCA Cesarin Candied Citrus Zest (orange or lemon)	50g
pectin NH	2g
sugar	20g
water or apricot juice	30g
Totaal	**252g**

IRCA Cesarin Citrus–Apricot Compote Insert

Warm water/juice with Cesarin apricot product.
Mix pectin and sugar, whisk into the warm fruit base.
Add candied citrus zest.
Cook to a gentle boil for 30 seconds.
Pour into small square insert molds and freeze.

Ravifruit Apricot Crémeux

Ravifruit Apricot Purée	200g
sugar	40g
gelatin (bloomed)	3g
butter	60g
Totaal	**303g**

Ravifruit Apricot Crémeux

Heat Ravifruit purée.
Whisk yolks with sugar and temper with the hot purée.
Cook to 82–84°C like an anglaise.
Add gelatin, then blend in the butter.
Pipe over the frozen Cesarin insert layer, freeze again.

Milk Chocolate Mousse

milk chocolate (40–45%)	250g
cream (hot, for ganache)	250g
cream semi whipped	350g
gelatin (bloomed)	4g
Totaal	**854g**

Milk Chocolate Mousse

Melt chocolate.
Add hot cream + gelatin to create a ganache.
Cool to 35–38°C.
Fold in the semi-whipped cream.

Milk Chocolate Velvet Spray Finish

milk chocolate	200g
cocoa butter	100g
Totaal	**300g**

Milk Chocolate Velvet Spray Finish

Velvet mixture (sprayable at 45–50°C)

Spray onto the frozen entremet for the modern matte appearance shown in your image.

Assembly, layout and finishing

Assembly

Pipe a layer of milk chocolate mousse into your square mold.
Insert the frozen Cesarin + Ravifruit compote/cremeux insert.
Add mousse to the top.
Finish with a square of almond joconde.
Freeze solid.

Decoration

Finish with Dobla Christmas stamps assortment.

This creates a clean, sharp, luxurious square entremet in the same aesthetic style as the photo you shared.

Enjoy this exciting recipe.

Featured Product(s)



Christmas stamps layered assortment