

# 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         |
| <b>Totaal</b> | <b>590g</b> |

### 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         |
| <b>Totaal</b>                                      | <b>252g</b> |

### 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 Crèmeux

|                         |             |
|-------------------------|-------------|
| Ravifruit Apricot Purée | 200g        |
| sugar                   | 40g         |
| gelatin (bloomed)       | 3g          |
| butter                  | 60g         |
| <b>Totaal</b>           | <b>303g</b> |

### Ravifruit Apricot Crèmeux

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          |
| <b>Totaal</b>            | <b>854g</b> |

### 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        |
| <b>Totaal</b>  | <b>300g</b> |

### 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 Dobra 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