

Chestnut Symphony

Molded into a King of mold the chestnut cake will take all its dimension with a festive look.



Recipe

CHESTNUT CAKE-160G

Chestnut flour	200g
Cake flour	200g
Sugar	240g
Salt	5g
Baking powder	3g
Bicarbonate	3g
Butter	230g
Whole eggs	150g
Chestnut cream	200g
Cream 35% fat	200g
Totaal	1431g

CHESTNUT CAKE-160G

Mix well all dry ingredients together. In the bowl beat the softened butter with the sugar until airy creamy texture. Add the tempered eggs one by one until each one is integrated before adding the vanilla essence and the chestnut cream. Mix well and then, add gradually the dry mixture adding the half of the cream in between. Mix gently each time when adding flour or cream, just enough for the ingredients to combine. Fill the buttered mold with the cake mixture. It is advisable to use a mold perforated in the center since it is fairly a dense dough who will find it difficult to bake in the central area. Bake at 175°C around 45 minutes moving down the temperature depending on the size of the mold. Let it cool down above 15 minutes until unmolding.

CHESTNUT CREAM-30G

Canned chestnut cream	150g
Totaal	150g

CHESTNUT CREAM-30G

Directly use the chestnut into a pastry bag and pipe a large drop into the cavity of the cake.

BLACKCURRANT COMPOTE-60G

Blackcurrant purée	300g
Granulated sugar	50g
Pectin NH	5g
Gelatin powder 200 Bloom	2g
Water	14g
Frozen blackberries	300g
Totaal	671g

BLACKCURRANT COMPOTE-60G

In a saucepan, bring the puree with the sugar at 50°C and then, add in the mixture sugar/pectin mixing well with a whisk. Bring to a boil, add half of the frozen blackberries, and bring back to a boiling point around 3 minutes. Add the other half of the frozen blackberries. Reserve and let cool down in the refrigerator. Cover with the compote the chestnut cream.

CHESTNUT “CHANTILLY”-50G

Cream 35% fat	475g
Gelatin 200 bloom	4g
Water	24g
White chocolate	190g
Chestnut vanilla puree	250g
Chestnut cream	100g
Totaal	1043g

CHESTNUT “CHANTILLY”-50G

Hydrate the gelatin powder with the water. Heat up the cream to 85°C, add the gelatin mass to melt and pour gradually into the chopped white chocolate using the hand blender to emulsify the texture. Pour over the mixture chestnut puree/chestnut cream stirring well. Let crystallize into the refrigerator around 6 to 8 hours. Then, whip gently until piping consistency. Pipe the Chantilly over the chestnut cake forming a nice rosace. Decorate with the winter berries (blackcurrant, cranberries, and sea buckthorn).

Assembly, layout and finishing

Fill the inside of the orifice of the cake with the chestnut cream and the black currant compote. Pipe the Chantilly forming a nice rosace and decorate with candied chestnut, blackcurrant, and cranberry. Decoration with Curvy leaf yellow.

Enjoy this exciting recipe.

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Curvy leaf
yellow