

Winter Scenery

Traditional spices cake revisited with other winter flavors.



Recipe

CHESTNUT CAKE-650G

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-650G

Mix well all dry ingredients together. In the bowl beat the soften 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 difficult the baking 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 WITH MILK CHOCOLATE-200G

Cream 35% fat	250g
Gelatin	2g
Water	12g
Milk chocolate 40%	180g
Chestnut vanilla puree	200g
Lemon juice	10g
Totaal	654g

CHESTNUT CREAM WITH MILK CHOCOLATE-200G

Melt the chocolate until 40/45°C. Bring to a boil the cream. Add the hydrated and melted gelatin mixing well and pour gradually the hot mixture into the melted chocolate to obtain a perfect emulsion using the hand blender. Add the cold puree and let crystallize in the refrigerator. Pipe all over the cavity of the cake.

BLACKCURRANT COMPOTE-150G

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

BLACKCURRANT COMPOTE-150G

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. Glaze the top of the chestnut cake with the compote.

CHESTNUT CREAM-100G

Cream 35% fat	250g
Gelatin 200 bloom	2g
Water	12g
White chocolate	175g
Chestnut vanilla puree	175g
Chestnut cream	25g
Lemon juice	10g
Totaal	649g

CHESTNUT CREAM-100G

Fill the inside of the orifice of the cake with the chestnut milk chocolate. Fill the top of the chestnut cake with a layer of blackcurrant compote. Glaze all the surface of the cake with hot neutral glaze perfumed with Rhum. Pipe some rosaces of the chestnut cream over the top and place some candied chestnut and mix of winter berries (blackcurrant, sea buckthorn, cranberry).

Assembly, layout and finishing

Fill the inside of the orifice of the cake with the chestnut milk chocolate. Fill the top of the chestnut cake with a layer of blackcurrant compote. Glaze all the surface of the cake with hot neutral glaze perfumed with Rhum. Pipe some rosaces of the chestnut cream over the top and place some candied chestnut and mix of winter berries (blackcurrant, sea buckthorn, cranberry). Decoration: Dobra Chestnut, Fall leaf yellow, Curly leaf yellow

Enjoy this exciting recipe.

Featured Product(s)



Chestnut



Fall leaf yellow



**Curvy leaf
yellow**