Christmas greeting

Christmas Eve is coming and the bell is greeting! It is windy and snowing outside, leaves are falling.... Special occasion, special mould: I just like playing with it, giving contrast with shapes and colors. A combination of warm flavors made from chocolates, hazelnut, caramel, vanilla.



Recipe

Chocolate Viennois Sponge

Egg yolks	115g
Whole eggs	310g
Sugar (1)	240g
Egg whites	190g
Sugar	75g
Flour T45	75g
Cacao in polvere	75g
Totaal	**1080g**

Chocolate Viennois Sponge

Whip together the egg yolks with the whole eggs and sugar (1). Swarm the egg whites with sugar (2) and mix to the first egg mixture. Fold the sifted flour and Cacao in polvere. Spread the sponge on tray and bake at 170°C. When cold, cut to fit the mold.

Muscovado Hazelnut Streusel

Muscovado sugar	65g
Flour T55	65g
Praline noisette	65g
Butter 84%	65g
Totaal	**260g**

Muscovado Hazelnut Streusel

Mix the muscovado sugar, Praline noisette and flour. Cut the cold butter in small dices and add it to the powder mixture. Place in the mixer with the paddle attachment and mix until forming small balls. Regularly distribute the streusel onto silicon mat and bake at 155°C.

Minuetto Chocolate Pressed Shortbread

Muscovado streuzel	125g
Feuillantine	215g
Minuetto Fondente Madagascar 72%	215g
Fleur de sel	1g
Totaal	**556g**

Minuetto Chocolate Pressed Shortbread

Crumble the baked streusel, add the feuillantine, the salt and the melted Minuetto Fondente Madagascar 72% chocolate. Mix until homogeneous mixture.

Salted Butter Caramel

Heavy cream 35%	210g
Vanilla pods	4g
Glucosio	25g
Sugar	210g
Salted butter	60g
Totaal	**509g**

Salted Butter Caramel

Heat up the heavy cream to the boil with the scraped vanilla pods. Sieve the infusion and top up the weight of the liquid. Add the Glucosio. Use the sugar to make a light dry caramel. Deglaze with the butter. Add the hot infused cream and cook until 112°C. Pass through the hand blender to homogenize and pour into a Silpat mat to cool down.

Minuetto Caramel Ganache

Sugar	135g
Butter	50g
Heavy cream 35%	260g
Glucose	20g
Minuetto Latte Santo Domingo 38%	150g
Fleur de sel	1g
Totaal	**616g**

Minuetto Caramel Ganache

Make a dry caramel with the sugar, add the liquid butter and deglaze using the hot mixture of cream, glucose and salt. Slowly combine with the melted Minuetto Latte Santo Domingo 38% chocolate. Immediately mix using an immersion blender to make a perfect emulsion. Leave to set in the refrigerator.

Hazelnut Mousse - 650g

Gelatin 200 Bloom	2g
Water	10g
Whole milk	75g
Praline noisette	225g
Cream 35%	500g
Totaal	**812g**

Hazelnut Mousse - 650g

Place the gelatin into cold water and strain. Bring to a boil the milk, add the gelatin, and pour gradually the hot mixture into the Praline noisette mixing well to for a good emulsion. Cool down at 38°C and mix with the soft whipped cream. Mold into the mold and let take some consistency.

Chocolate Spray Gun Mixtures

Minuetto Fondente Madagascar 72%	300g
Burro di cacao	200g
Sinfonia nocciolato 32%	375g
Burro di cacao	75g
Totaal	**450g**

Chocolate Spray Gun Mixtures

Melt separately the Minuetto Fondente Madagascar 72% chocolate and the Burro di cacao (1); Sinfonia nocciolato 32% chocolate and the Burro di cacao (2). Combine and use at temperature of 45/50°C.

Sinfonia White Chocolate & Vanilla Cream

Whole milk	125g
Vanilla pod	2g
Gelatin mass 200 Bloom	21g
Sinfonia cioccolato bianco	240g
Cream 35% fat	250g
Totaal	**638g**

Sinfonia White Chocolate & Vanilla Cream

Heat up the milk to a boil to infuse the scratched vanilla pod for 10 minutes. Strain, add the melted gelatin mass. Pour gradually the hot mixture over the melted Sinfonia cioccolato bianco chocolate forming a perfect emulsion. Add in the cold liquid cream mixing well. Pour directly filling completely the mold and freeze.

Caramel Glaze

Sugar	200g
Water	200g
Dextrose	130g
Condensed milk	165g
Gelatin mass 200 bloom	84g
Burro di cacao	185g
Totaal	**964g**

Caramel Glaze

Make caramel (185°C) with the sugar and stop the cooking. Meantime make syrup with water and dextrose. Pour the hot syrup into the caramel to stop the cooking. Bring back to the heater and cook until 103°C. Add the condensed milk and then, the hydrated and melted gelatin. Pour gradually the mixture into the melted Burro di cacao blending with hand mixer until perfect emulsion.

Assembly, layout and finishing

Mold one
First, inside an inox ring, make an insert with the chocolate sponge, the salted caramel, and the ganache. Freeze and unmold.
Pour part of the hazelnut mousse into the bottom part of the mold one until half and then, place the frozen insert over the mousse. Cover with the remaining mousse keeping space to place the sponge on top. Freeze and unmold.
Spray the bottom part with the dark chocolate mixture and the top part with the Sinfonia Nocciolato Bianco.

Mold two
Unmold and glaze the top with the caramel glaze. Place it delicately over the part one.

Place the small decorative chocolate support on the middle and place the Dobla decorations: Xmas bell Ref.77853 Mini pearl bronze ref.77774 – Pine Twig Ref. 7773

Enjoy this exciting recipe.

Featured Product(s)



Pine twig



Mini pearl bronze



Xmas bell 3D