

# Cherry red Santa

Winter recipe inspiration



## Recipe

### Tartelette

|               |             |
|---------------|-------------|
| Butter        | 200g        |
| Flour         | 350g        |
| Sugar         | 125g        |
| Egg           | 50g         |
| Vanilla       | 5g          |
| Salt          | 2g          |
| <b>Totaal</b> | <b>732g</b> |

### Tartelette

Cream up the butter with the sugar and mix in the dry ingredients. Add the egg as last and cool the dough for 4 hours.

### Almond cake

|               |             |
|---------------|-------------|
| Flour         | 100g        |
| Almond past   | 100g        |
| Eggs          | 100g        |
| Butter        | 100g        |
| Salt          | 3g          |
| Baking soda   | 2g          |
| <b>Totaal</b> | <b>405g</b> |

### Almond cake

Mix all the ingredients till smooth and put the mixture in a piping bag.

### White chocolate ganache

|                            |             |
|----------------------------|-------------|
| Sinfonia Cioccolato Bianco | 150g        |
| Cream                      | 75g         |
| Glucose                    | 25g         |
| <b>Totaal</b>              | <b>250g</b> |

### White chocolate ganache

Bring cream and glucose to the boil and pour on the white chocolate, let it set in the frigde for 4 hours.

### Cherrymousse

|               |             |
|---------------|-------------|
| Cherry puree  | 200g        |
| Cream         | 400g        |
| Gelatin       | 5g          |
| <b>Totaal</b> | <b>605g</b> |

### Cherrymousse

Soak the gelatin in cold water, heat up the cherry puree till 60°C dissolve the gelatin in the puree. Whip up the cream til a yogurt thickness and mix it by bit with the cooled down cherry purree.

### Amarena cherry jelly

|                |             |
|----------------|-------------|
| Amarena cherry | 200g        |
| Agar agar      | 10g         |
| Sugar          | 50g         |
| Water          | 50g         |
| <b>Totaal</b>  | <b>310g</b> |

### Amarena cherry jelly

Bring water, sugar and amarena cherrys to the boil and blend till smooth. Add the agar agar and let in boil for 2 minutes. Poor onto a tray and let in set. Put the set jelly in a foodprocessor untill smooth.

### Red glaze

|                            |              |
|----------------------------|--------------|
| Gelatin                    | 18g          |
| Water                      | 125g         |
| Sugar                      | 225g         |
| Sinfonia Cioccolato Bianco | 225g         |
| Condensed milk             | 1660g        |
| Glucose                    | 225g         |
| Clear gel                  | 90g          |
| <b>Totaal</b>              | <b>2568g</b> |

### Red glaze

Soak gelatin in ice water until softened; squeeze out excess water and set aside.  
In a medium size pot, bring water, sugar and glucose and cook to 103°C. Stir in drained gelatin.  
Place chocolate in a medium size bowl.  
Pour hot sugar mixture onto chocolate and emulsify.  
Stir in condensed milk and neutral glaze and colors. With a hand blender, mix until smooth. Glaze will be ready for use when it reaches 35°C.

Assembly, layout and finishing  
Enjoy this exciting recipe.

## Featured Product(s)



Candy cane