

# Tree in a festive cup

Winter recipe inspiration



## Recipe

### Dark chocolate mousse

Minuetto fondente Madagascar 72%	200g
Cream	400g
<b>Totaal</b>	<b>600g</b>

### Dark chocolate mousse

Boil 1/3 of the cream and pour on the dark chocolate. Put in a planetary mixer, add the cold cream and whip up till stiff peaks.

### Pumpkin crumble

Pumpkin seeds	100g
Honey	50g
Oatmeal	100g
<b>Totaal</b>	<b>250g</b>

### Pumpkin crumble

Mix all the ingredients, place on a baking tray with baking paper and bake in a oven at 180°C for 10 minutes. Mix it up and put it back for 5 minutes.

### Oragne pate de fruit

Sugar	340g
Pectine	7g
Orange puree	200g
Glucose	36g
Citric acid	2g
Lemon juice	56g
<b>Totaal</b>	<b>641g</b>

### Oragne pate de fruit

Mix 40 grams of sugar with the pectine, bring orange, lemon juice, glucose and citric acid on the slow boil. When it is boiling add little by little the remaning sugar. Let it boil till it reaches a temperature of 106°C. Pour it on a tray line with baking paper.

## Soft nougat tree

Milk chocolate	200g
Praline delicrisp	100g
<b>Totaal</b>	<b>300g</b>

## Soft nougat tree

Temper the milk chocolate, heat up the praline delicrisp until 35°C and mix with the chocolate. Spread it out on a plastic sheet 3 mm thick. Use a Christmas tree cookie cutter to cut out the trees.

## Assembly, layout and finishing

Enjoy this exciting recipe.

## Featured Product(s)



**Cupcake stars**