Wealthy donut

Lunar New Year Recipe Inspiration



Recipe

Almond Shortcrust

Almond Powder	225g
Butter	250g
Icing Sugar	25g
AP Flour	200g
Eggs	500g
Totaal	**1200g**

Almond Shortcrust

Whip in the planetary mixer butter and icing sugar, add gradually the eggs and fold gently the almond powder and the flour. Spread between baking paper at 2 mm, refrigerate, cut into disks and bake at 165C for 15 minutes.

Pineapple Cake

Alice's Cake	250g
Butter-soft	95g
Water	82g
FRUTTIDOR PINEAPPLE	65g
Totaal	**492g**

Pineapple Cake

In a food processor blend all ingredients for 5 minutes. Pour the butter into the silicone donut shape and cook at 180C for 15 minutes, then blast freeze an keep frozen.

Caramel Mousse

Milk	300g
SINFONIA CARAMEL ORO	200g
Cream	10g
Gelatine	5g
Water	25g
Totaal	**540g**

Caramel Mousse

Rehydrate the gelatine in water, in the meantime bring milk to boil. Dissolve gelatine into milk and pour over chocolate. Blend to obtain a smooth gnache, add gently the previously whipped cream to obtain a mousse.

Crunchy Layer		Crunchy Layer
Totaal	**(qb)**	Spread the delicrisp[at 2 mm between two baking paper sheets, cool down in the freezer and cut into donut shape. Preserve in the freezer.

Assembly, layout and finishing

Half fill the silicone mold with the caramel mousse, place the frozen pineapple cake, the crunchy layer and finish with more mousse if needed. Freeze completely, unmold and glaze with ligh yellow gold glaze. Decorate with the Dobla Lunar New Year Assortment (Money Bag).

Enjoy this exciting recipe.

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Lunar New Year Assortment