Vintage bauble

Winter recipe inspiration 2025



Recipe

Brownie Arriba 100%

Eggs	200g
Sugar	300g
Salt	2g
Rice flour	80g
Arriba 100%	200g
Butter	265g
Totaal	**1048g**

Brownie Arriba 100%

Mix all the dry ingredients. Melt butter and chocolate and combine the two. Add the eggs to the chocolate/butter. Lastly at the dry ingredients. Bake at 160 degrees for 8-10 minutes. (30x40 tray)

Cherry Amarena Compote

Orange puree	150g
Cherry puree	150g
Cherry pieces	600g
Cold binder	45g
Sugar	45g
Totaal	**994g**

Cherry Amarena Compote

Heat up the puree and let the spices infuse for 30 minutes. Sieve the mixture and add the sugar/binder. Mix with the cherries

Macadamia Dacquoise

Egg white	300g
Sugar A	145g
Roasted chopped macadamia	300g
Sugar B	200g
Pastry flour	60g
Totaal	**1005g**

Macadamia Dacquoise

Whip the eggwhite and sugar A, mix all the remaining ingredients. Fold in the dry ingredients gently to the whipped eggwhite. Spread the mixture on a baking tray with parchment paper and bake for 7 minutes in a 200 degrees oven.

Rum Anglaise

Cream	241g
Full fat milk	392g
Egg yolk	96g
Sugar	54g
Gelatin mass (1:5)	42g
White chocolate	211g
Rum	60g
Totaal	**1096g**

Rum Anglaise

In a saucepan add the cream, Milk, and sugar and bring this to a boil. Mix a small part of the boiling cream/milk with the eggyolk and pour back in the saucepan. Heat this up until it reaches 83 degrees. Take of the heat and add the gelatin mass, white chocolate and rum. mix with a handblender and let this cool down overnight.

Coffee Chocolate Crumble

Cocoa nibs	90g
Pastry flour	240g
Instant coffee	8g
Cocoapowder	10g
Sugar	120g
Cold butter	150g
Salt	2g
Totaal	**620g**

Coffee Chocolate Crumble

Combine everything to a crumbly mixture, then bake in a 170 degrees oven for 8-10 minutes.

Cherry Mousse (Bauble)

Cream 35%	225g
Gelatin mass	12g
Cherry puree	70g
White chocolate	80g
Raspberry powder	3g
Totaal	**390g**

Cherry Mousse (Bauble)

In a saucepan add the cream and cherry puree, bring this to a boil and add the gelatin mass. Pour this over the white chocolate and raspberry powder and mix with a handblender. Let this cool down overnight and whip like whipping cream before piping it in round molds. freeze the molds and ones frozen unmold them and spray them with a 1:1 ratio chocolate/cocoabutter mixture.

Assembly, layout and finishing

Decoration: Merry Christmas Seal and Bauble crown dark milk assortment.

Enjoy this exciting recipe.

Featured Product(s)



Bauble crown dark milk assortment



Merry Christmas seal