Teddy sweet gift

Inspired by the magic of Christmas



Recipe

Financier With Cocoa Powder (Trail 60x40)

Hazelnut flour	275g
Powder sugar	275g
Baking	4g
Flour	50g
Cornstarch	50g
Egg white	380g
Butter	120g
Cocoa powder	30g
Totaal	**1184g**

Financier With Cocoa Powder (Trail 60x40)

- Combine all the dry ingredients and mix well.
- Add the egg white and mix until the mixture is smooth and uniform.
- Finally, incorporate the melted butter (previously cooled) and mix until a smooth, homogeneous batter is obtained.
- Spread the batter in the desired mold and bake in a static oven at 180°C (356°F) for approximately 8 minutes, or until lightly golden.

Chocolate Crunchy Layer (5g For Layer)

Pralin Delicrisp Classic	10g
Totaal	**10g**

Chocolate Crunchy Layer (5g For Layer)

- Spread a thin layer on the financier.

Vanilla And Mascarpone Namelaka

Milk	200g
Cream	175g
Glucose	20g
Gelatine	7g
White chocolate	425g
Mascarpone cheese	500g
Totaal	**1327g**

Vanilla And Mascarpone Namelaka

- Bring the milk, glucose, and vanilla (seeds or extract) to a boil.
- Remove from the heat and add the rehydrated gelatin, stirring until fully dissolved.
- Pour the hot mixture over the chocolate and emulsify using an immersion blender until smooth and glossy.
- Add the cold liquid cream and blend again to achieve a perfect emulsion.
- For this recipe used liquid.

(it is possible to replace the gelatin with lilly neutral (40g lilly neutral + 40g water))

Pear Compote

Pear	500g
Sugar	30g
Water	100g
Lemon juice	20g
Totaal	**650g**

Pear Compote

- Cut the peeled pears into uniform cubes of approximately 1 cm and weigh them after cleaning.
- In a saucepan, cook the pears with lemon juice, water, and sugar for about 15 minutes, taking care not to break the fruit.
- Finally, add the vanilla and cook for an additional couple of minutes.
- Once cooked, transfer the compote to a bowl and let it cool until ready to use.

Assembly, layout and finishing

- To build the final composition, use a slightly smaller cube mold (approx. 5×5×5 cm) to prepare a layered insert.
- Assemble the insert in the following order:
  Pear compote 15g
  Mascarpone namelaka 10g
  Cocoa financier
- Repeat this layering once more to build a structured, balanced insert. Freeze completely until solid.
- Once frozen, unmold the insert and place it into the center of a larger 6x6x6 cm cube mold.
- Pour a portion of the mascarpone namelaka into the bottom of the large mold, position the frozen insert, and fill with the remaining namelaka until flush with the top. Freeze again until fully set.
- Unmold and finish with red velvet spray or red mirror glaze, and complete the look with Dobla chocolate decorations (christmas teddy bear)

Enjoy this exciting recipe.

Featured Product(s)



Christmas teddy bear