Holly Jolly Ho

Winter Recipe Inspiration 2026



Recipe

Almond Sablé Base (for crisp texture)

Butter (cold)	100g
Flour	100g
Almond flour	40g
Powdered sugar	40g
Totaal	**280g**

Almond Sablé Base (for crisp texture)

Mix dry ingredients, rub in butter until sandy.
Add egg yolk, knead to dough.
Roll out to 3mm, cut into base shape.
Bake at 170°C for 10–12 min until golden. Cool.

Spiced Vanilla Mousse

White chocolate	250g
Heavy cream (whipped, soft peaks)	300g
Milk	200g
3 Gelatin leaves (total)	6g
Totaal	**750g**

Spiced Vanilla Mousse

Soak gelatin in cold water.
Heat milk with vanilla beans and cinnamon.
Melt white chocolate. Add gelatin to hot milk.
Pour over chocolate and emulsify.
Cool to 30–35°C, fold in whipped cream.
Pour into silicone mold (halfway), add insert, top with more mousse. Freeze.

Fig & Orange Compote Insert

Fresh figs (chopped)	250g
Honey	40g
Pectin NH	3g
Totaal	**293g**

Fig & Orange Compote Insert

Heat figs, orange zest, and honey until soft.
Add lemon juice and pectin, cook 1 more minute.
Pour into insert mold (smaller than final mold). Freeze.

Almond Sponge (Joconde)

Almond flour	100g
Powdered sugar	100g
Flour	25g
Sugar	30g
Melted butter	30g
Totaal	**285g**

Almond Sponge (Joconde)

Whip almond flour, sugar, eggs until light.
Fold in flour, then meringue (whipped egg whites + sugar).
Fold in butter. Spread on tray.
Bake at 200°C for 8–10 mins. Cut to fit mold.

Red Glaze & Velour Finish

Water	100g
Sugar	100g
Glucose	100g
Sweetened condensed milk	65g
White chocolate	100g
Gelatin	6g
Totaal	**471g**

Red Glaze & Velour Finish

Bloom gelatin. Heat water, sugar, glucose to 103°C.
Remove, add gelatin and condensed milk.
Pour over chocolate and color. Emulsify.
Use at 32–35°C on frozen entremet.

Optional Velour Spray:

100g cocoa butter + 100g red chocolate
Spray with gun at 35–40°C

Garnish & Finish

White chocolate ganache dots (white chocolate + 50g cream)	100g
Totaal	**150g**

Garnish & Finish

Dobla Christmas Plaque ("Ho Ho Ho")

Assembly, layout and finishing

Place mousse in mold halfway.
Insert frozen compote and sponge.
Top with more mousse and freeze overnight.
Unmold and spray with velour or glaze.
Decorate top with sliced figs in a tiled pattern.
Pipe white ganache dots and add micro herbs.
Finish with Dobla Layered Christmas Even dark white in the center.

Enjoy this exciting recipe.

Featured Product(s)



Layered
Christmas Eve
dark white