Cherry Charm

'Cherry Charm' by Lotte van Gorp



Recipe

Chocolate Brownie

Butter	250g
Brown sugar	200g
Eggs	333g
Salt 3,	5g
T45 flour	167g
Domori Vidama 100%	200g
Totaal	**1153,5g**

Chocolate Brownie

Mix the on room temperature butter with the brown sugar and salt and mix until fully incorporated. Add the eggs and chocolate (40C) fold in the flour. And bake in an 180C oven for 15 minutes.

Pecan Praline

Pecan	200g
Sugar	150g
Feuilletine	150g
White chocolate	240g
Totaal	**740g**

Pecan Praline

Bake the pecan in an 160 degrees oven for 15 minutes. Make a caramel with the sugar and pour over the warm pecan immediately. Let this cool down and mix in a blender until a smooth texture. Let this cool down until it reaches 40 degrees, then add the white chocolate and feuilletine.

Dark Chocolate Namelaka

Cream (35%)	600g
Gelatine massa	24g
Domori Vidama 66%	160g
Totaal	**784g**

Dark Chocolate Namelaka

Heat up the cream until almost boiling. Add the gelatine massa and mix with a handblender. Add the dark chocolate and mix again until smooth. Pour in a tray and let this set for at least 6 hours. Whip like a cream before use.

White Chocolate Namelaka

Cream (35%)	600g
Gelatine massa	24g
White chocolate	220g
Totaal	**844g**

White Chocolate Namelaka

Heat up the cream until almost boiling. Add the gelatine massa and mix with a handblender. Add the white chocolate and mix again until smooth. Pour in a tray and let this set for at least 6 hours. Whip like a cream before use.

Cherry Gel

Cherry puree (Ravifruit)	100g
Sugar (1)	15g
Yellow pectin 1,	5g
Sugar (2)	50g
Isomalt	40g
Glucose syrup	35g
Citric acid solution	3g
Totaal	**244,5g**

Cherry Gel

Put the sugar (1) with the pectin. Bring the cherry puree and glucose to a boil and add the sugar/pectin and let this boil again. Then add the sugar (2) and boil again. Ones boiling take of the heat and add the citri acid. Let this cool down before use.

Assembly, layout and finishing

The Dobla Touch: Ice Cream Cone Large, Ice Cream Cone Mini and Cherries.

Enjoy this exciting recipe.

Featured Product(s)



Ice cream cone mini



Ice cream cone large



Cherries