Pineplate

Winter recipe inspiration



Recipe

Domori Vidamà 66% Sorbet

Water	500g
Sugar	140g
Glucose powder	60g
Stabilizer	5g
Domori Vidamà 66%	300g
Invert sugar	40g
Totaal	**1045g**

Domori Vidamà 66% Sorbet

Heat water to 40°C. Mix sugars and stabilizer. Heat to 85°C. Pour over chocolate and emulsify. Add invert sugar. Mature 6 hours and churn.

Cherry Fruit Confit Mousse

Ravifruit Cherry puree	400g
Sugar	80g
Glucose	40g
Gelatin	8g
Water	40g
Cream	200g
Totaal	**768g**

Cherry Fruit Confit Mousse

Heat puree with sugars. Add gelatin. Cool to 40°C. Fold in semi whipped cream. Freeze in molds.

Domori Chocolate Crumble

Butter	100g
Brown sugar	90g
Flour	120g
Cocoa powder	20g
Domori Vidama 66% dark chocolate	80g
Salt	2g
Totaal	**412g**

Domori Chocolate Crumble

Mix ingredients to crumble. Bake 160°C for 15 minutes. Cool.

Apricot Confit Jelly

Ravifruit Apricot puree	300g
Sugar	60g
NH pectin	6g
Lemon juice	5g
Totaal	**371g**

Apricot Confit Jelly

Heat puree. Add sugar/pectin mix. Boil briefly. Add lemon juice. Set and cut.

Assembly, layout and finishing

Place crumble, mousse, jelly, almonds and quenelle of sorbet. Decorate with Dobla Lace Christmas tree 3D green and citrus zest.

Enjoy this exciting recipe.

Featured Product(s)



Lace Christmas tree 3D green