

# 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
<b>Totaal</b>	<b>1045g</b>

### 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
<b>Totaal</b>	<b>768g</b>

### 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
<b>Totaal</b>	<b>412g</b>

### 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
<b>Totaal</b>	<b>371g</b>

## 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 Dobra Lace Christmas tree 3D green and citrus zest.

**Enjoy this exciting recipe.**

## Featured Product(s)



**Lace  
Christmas tree  
3D green**