A Gonks House

Winter Recipe Inspiration



Recipe

Red Fruit Mousse (Cap Insert)

Ravifruit raspberry purée	200g
Sugar	40g
Gelatin (powder) + 30 g water	6g
Semi-whipped cream	200g
IRCA Miroir Neutre (optional for shine/texture)	30g
Totaal	**476g**

Red Fruit Mousse (Cap Insert)

Bloom gelatin in water.
Heat purée + sugar to ~40°C. Add melted gelatin.
Cool to ~30°C, fold in whipped cream.
Pipe into half-sphere molds (slightly smaller than final cap).
Freeze.

Red Mirror Glaze (Shiny Cap Finish)

Sugar	150g
Glucose	150g
Water	75g
Condensed milk	100g
Gelatin	10g
Water	50g
White chocolate (use IRCA coverage)	150g
Ravifruit strawberry purée (Optional)	50g
Totaal	**735g**

Red Mirror Glaze (Shiny Cap Finish)

Boil sugar, glucose, water to 103°C.
Add condense milk + gelatin.
Pour over chocolate, blend smooth.
Color bright red. Use at 32–34°C.

Vanilla White Chocolate Mousse (Main Body)

Milk	250g
Gelatin	6g
Water	30g
White chocolate (IRCA)	300g
Semi-whipped cream	400g
Totaal	**986g**

Vanilla White Chocolate Mousse (Main Body)

Infuse milk with vanilla, strain.
Add gelatin.
Pour over chocolate, emulsify.
Fold in whipped cream at ~30°C.

Almond Sablé Base

Butter	150g
Icing sugar	100g
Salt	2g
Almond flour	50g
Flour	250g
Totaal	**552g**

Almond Sablé Base

Cream butter + sugar. Add egg.
Mix in dry ingredients.
Chill, roll to 3 mm, cut discs.
Bake at 160°C until golden.

White Chocolate Stem Shell

White chocolate (IRCA)	500g
Totaal	**500g**

White Chocolate Stem Shell

Temper chocolate.
Cast into cylindrical molds (or brush molds for texture).
Unmold and lightly texture with a brush or comb.

Assembly, layout and finishing

Assembly

Fill dome molds halfway with vanilla mousse.
Insert frozen red fruit insert.
Close with more mousse. Freeze completely.
Unmold and glaze with red mirror glaze.
Place on chocolate stem.
Fix onto sable base (use chocolate).
Add decorative elements (door, moss, snow effect).

Finishing Touches

Spray cap lightly with neutral glaze + fine sugar for texture.
Add subtle cocoa butter speckling for realism.
Use velvet spray (optional) before glaze for texture depth.
Add the new Christmas Gonk by Dobla

Enjoy this exciting recipe.

Featured Product(s)



Christmas gonk