

SANTA'S HAT

- Christmas Special -



DARK CHERRY COMPOTE

300g **Dark Cherry Filling & Topping**
35g Gelatin Mass (5g Gelatin and 30g Water)

Bring the **Dark Cherry Filling & Topping** to a boil. Remove from the stove and pour over the gelatin mass. Pipe into small semi sphere moulds and freeze.

DARK CHERRY & ROSE CREME

150g **Dark Cherry Filling & Topping**
50g Sugar
130g Whole Eggs
60g Egg Yolks
80g Butter
24g Rosewater Gelatin Mass (4g Gelatin and 20g rose water)

Mix the sugar with **Dark Cherry Filling & Topping** using a stick blender. Bring the mixture to a boil. Whisk the eggs and egg yolks and slowly add to the cherry mixture. Then, add the rose water gelatin mass and the butter. Cool down to 25°C and pipe half way into semi spheres. Then, insert the frozen Dark Cherry Compote spheres.

KIRSCH CHOCOLATE BISCUIT

100g Egg Yolks
50g Whole Eggs
50g Sugar A
50g Flour
40g Cocoa Powder
25g Butter
135g Egg Whites
50g Sugar B
20g Kirsch liquor

In a mixing bowl mix egg yolks, whole eggs and sugar A. Add the sifted cocoa powder, flour, melted butter and Kirsch. Make a meringue using Egg Whites and Sugar

B. Fold in carefully the two mixtures together and spread on a lined baking tray and bake in a fan forced oven at

175°C for 15 minutes. Cool down and cut with a circle cutter.

CHOCOLATE MOUSSE

190g Milk
350g Heavy Cream
250g **Lipa 44% Milk Chocolate Couverture**
25g Cocoa Butter
84g Gelatin Mass (12g Gelatin and 72g Water)

Make a whipped cream and set aside. Melt cocoa butter and **Lipa 44% Milk Chocolate Couverture** separately, then mix them together. Bring the milk to a boil and add the gelatin mass. Emulsify the cocoa butter and chocolate mixture with the milk. Cool down to 35°C and carefully fold in the whipped cream.

MARSHMALLOW DECOR

125g Icing Sugar
50g Water
25g Glucose Syrup
8g Gelatin 200 bloom
60g Egg Whites
100g Desiccated Coconut

Put the sugar, water and glucose syrup in a saucepan. Hydrate the gelatin in cold water then beat the egg whites until stiff using a mixer. It is best to start beating when the syrup reaches around 118°C. Once the syrup has reached 121°C, take it off the heat, add gelatin and pour it over the egg whites while continuing to beat. Continue beating until the

mixer bowl is no longer hot. Fill a pastry bag fitted with a round piping nozzle and pipe small balls and lines for the top and rim of the hat onto a silicon mat. Sprinkle marshmallows with coconut and leave to dry for 2 hours.

VELVET SPRAY

150g **Ivana 30% White Chocolate**
150g Cocoa Butter Red Food Coloring
Melt the cocoa butter and **Ivana 30% White Chocolate** separately.

Mix the two together and add a few drops of red coloring. Spray using an airbrush or paint sprayer at 36°C.

ASSEMBLING

Pipe the Dark Cherry Crème into semi spheres half way. Insert the smaller spheres of frozen Dark Cherry Compote and freeze again. Pipe the chocolate mousse into a bigger sphere and insert the frozen dark cherry creme. Cover with the Biscuit, add more mouse if needed and spread to level. Place in the freezer for 1 hour and spray the velvet spray all around. Decorate with marshmallow making a pompom and rim for the hat. Finish off with chocolate snowflakes.

FEATURED PRODUCTS



Ivana 30% White Chocolate



Lipa 44% Milk Chocolate Couverture



Dark Cherry Filling & Topping