

Igloo

Petit Gateaux with a Christmas theme. Chestnut Ice Cream with cassis sorbet.

Marshmallow as the winter snow. Using chocolate Igloo cup to protect the

Frozen dessert and provide longer shelf life and at the same time enchante the

Christmas theme.



Recipe

CHESTNUT PUREE-60 PIECES

| | |
|------------------------|-------------|
| Unsweet Chestnut Puree | 127g |
| Sugar | 84g |
| Water | 68g |
| Totaal | 278g |

CHESTNUT PUREE-60 PIECES

Mix well all ingredients and warm to 65°C. Blend well.

CHESTNUT ICE CREAM-60 PIECES

| | |
|-------------------|-------------|
| Cassis Puree | 500g |
| Sugar | 190g |
| Glucose Atomise | 60g |
| Water | 226g |
| Sorbet Stabilizer | 2g |
| Dextrose | 20g |
| Totaal | 998g |

CHESTNUT ICE CREAM-60 PIECES

Boil cream and milk, pour into yolk and sugar. Bring the mixture cook to 83°C. Cool the mixture and blend well with chestnut puree. Church in ice cream machine.

CASSIS SORBET-60 PIECES

| | |
|-------------------|-------------|
| Cassis Puree | 500g |
| Sugar | 190g |
| Glucose Atomise | 60g |
| Water | 226g |
| Sorbet Stabilizer | 2g |
| Dextrose | 20g |
| Totaal | 998g |

CASSIS SORBET-60 PIECES

Cook water, sugar, glucose atomise, dextrose and sorbet stabilizer to boil. Keep in chiller for 8 hours. Before church in ice cream machine, blend well with cassis puree.

MARSHMALLOW-60 PIECES

| | |
|---------------|-------------|
| Sugar | 225g |
| Water | 96g |
| Dextrose | 74g |
| Vanilla Paste | 8g |
| Gelatin Mass | 113g |
| Glucose Syrup | 74g |
| Totaal | 590g |

MARSHMALLOW-60 PIECES

Boil water, sugar and dextrose. Add in gelatin mass, vanilla paste and glucose syrup. Whisk it up till piping texture.

Assembly, layout and finishing

Place the marshmallow as base.

Pipe the Chestnut Ice cream into Dobla Chocolate Igloo 50% full.

Insert Cassis Sorbet.

Insert the sugar candied chestnut.

Fill full with chestnut ice cream

Place on top of marshmallow.

Enjoy this exciting recipe.

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Igloo coupole