

Winter woodland cake

The pine tree is central to this cake's appearance and ingredients. The pine nut provide the unique taste sensation of this cake. The decoration is particularly appropriate for the look of this cake. In this recipe: 6 cakes for 8 people.



Recipe

Caramel & fleur de sel cream mix

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|-------------------------|--------------|
| Caster sugar | 250g |
| Clarified liquid butter | 90g |
| UTH cream 35% | 490g |
| Glucose | 30g |
| Dark chocolate 66% | 240g |
| Fleur de sel | 2g |
| Totaal | 1102g |

Caramel & fleur de sel cream mix

Use the sugar to make a dry caramel, then deglaze it with the cream, fleur de sel and hot glucose. Let the temperature fall to 165-180°F (75-80°C), then gradually pour the mixture onto the melted chocolate and use a spatula to create an emulsion. Immediately mix using an electric mixer to make a perfect emulsion. At 105°F (40°C), add the liquid butter and mix in the electric mixer again. Leave to stiffen in the refrigerator.

Pine nut & caramel praline frosting

| | |
|------------------------------|-------------|
| UHT cream 35% | 130g |
| Glucose DE 38/40 | 67g |
| Powdered gelatin - 220 Bloom | 7g |
| Water for the gelatin | 35g |
| Caster sugar | 45g |
| Pine nut 50% paste | 270g |
| Neutral gel | 400g |
| Water | 45g |
| Totaal | 999g |

Pine nut & caramel praline frosting

Heat the cream with the glucose and the rehydrated gelatin. Use the sugar to make a caramel, then deglaze with the cream. Gradually pour the results onto the pine nut paste. Immediately mix using an electric mixer to make a perfect emulsion. Finish off by adding the neutral gel, which you have heated in advance with the water until it starts to simmer. Mix in the electric mixer again. Use at 85-105°F (30-40°C).

Candied pine nut

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|-----------------|-------------|
| Salted pine nut | 150g |
| Caster sugar | 75g |
| Water | 25g |
| Fleur de sel | 1g |
| Totaal | 251g |

Candied pine nut

Cook the sugar and water at 240°F (115°C).
Add the pine nut and fleur de sel to the sugar syrup.
Break the mixture up into pieces and leave to chill on a tray.

Fleur de sel praline crunch

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|--------------------|-------------|
| Pine nut 50% paste | 220g |
| Milk chocolate 46% | 170g |
| Feuilletine | 330g |
| Fleur de sel | 4g |
| Totaal | 724g |

Fleur de sel praline crunch

Mix together the melted chocolate, pine nut paste, feuilletine and fleur de sel.

Chocolate spray mix

| | |
|--------------------|-------------|
| Chocolate dark 66% | 220g |
| Cocoa butter | 170g |
| Totaal | 390g |

Chocolate spray mix

Melt the ingredients together. Use the mixture at 105-115°F (40-45°C) so it sprays effectively.

Crème anglaise

| | |
|----------------|-------------|
| UHT cream 35% | 160g |
| Whole UHT milk | 160g |
| Egg yolks | 65g |
| Caster sugar | 35g |
| Totaal | 320g |

Crème anglaise

Bring the cream and milk to the boil and pour into the premixed egg yolk-sugar combination (without blanching).
Heat to 180-185°F (82-84°C) until the mixture coats the back of a spoon.
Strain and use immediately or quickly cool and use later.

Milk chocolate crème anglaise-style mousse

| | |
|--------------------|--------------|
| Crème anglaise | 370g |
| Milk chocolate 46% | 640g |
| UHT cream 35% | 550g |
| Totaal | 1560g |

Milk chocolate crème anglaise-style mousse

If necessary, add rehydrated gelatin to the warm, strained crème anglaise.
Slowly pour over the melted chocolate.
Immediately mix using an electric mixer to make a perfect emulsion.
Stabilize the emulsion if necessary by adding cream whipped to the texture of a mousse.
Once the mixture is smooth, check the temperature is at 100-105°F (38-40°C) and add the remaining frothy whipped cream.

Assembly, layout and finishing

Prepare the cream mix, frosting and candied pine nut.

Make the praline crunch and spread 120g into each 14cm-diameter ring.

Use a piping bag with an 8mm-diameter nozzle to pipe 120g of cream mix in a spiral shape onto the cream mix.

Follow this with 12g of praline onto the cream mix.

Randomly pipe 375g of cream mix onto a 40 x 40cm sheet of confectionery dipping paper, then put another sheet on top and press down lightly. Freeze. Cut 14cm-diameter rings out of the cream mix and give them a velvety finish using the spray gun mixture.

Turn out the inserts, then make the mousse. Pour 260g into each ring, then place the insert in the center – Remember, you are assembling your dessert upside down. Freeze.

Add a few chocolate decorations.

Enjoy this exciting recipe.

Featured Product(s)



Pine twig



Pinecone