

Cherry red Santa

Winter recipe inspiration



Recipe

Tartelette

Butter	200g
Flour	350g
Sugar	125g
Egg	50g
Vanilla	5g
Salt	2g
Totaal	732g

Tartelette

Cream up the butter with the sugar and mix in the dry ingredients. Add the egg as last and cool the dough for 4 hours.

Almond cake

Flour	100g
Almond past	100g
Eggs	100g
Butter	100g
Salt	3g
Baking soda	2g
Totaal	405g

Almond cake

Mix all the ingredients till smooth and put the mixture in a piping bag.

White chocolate ganache

Sinfonia Cioccolato Bianco	150g
Cream	75g
Glucose	25g
Totaal	250g

White chocolate ganache

Bring cream and glucose to the boil and pour on the white chocolate, let it set in the fridge for 4 hours.

Cherrymousse

Cherry puree	200g
Cream	400g
Gelatin	5g
Totaal	605g

Cherrymousse

Soak the gelatin in cold water, heat up the cherry puree till 60°C dissolve the gelatin in the puree. Whip up the cream til a yogurt thickness and mix it by bit with the cooled down cherry puree.

Amarena cherry jelly

Amarena cherry	200g
Agar agar	10g
Sugar	50g
Water	50g
Totaal	310g

Amarena cherry jelly

Bring water, sugar and amarena cherries to the boil and blend till smooth. Add the agar agar and let in boil for 2 minutes. Pour onto a tray and let in set. Put the set jelly in a foodprocessor until smooth.

Red glaze

Gelatin	18g
Water	125g
Sugar	225g
Sinfonia Cioccolato Bianco	225g
Condensed milk	1660g
Glucose	225g
Clear gel	90g
Totaal	2568g

Red glaze

Soak gelatin in ice water until softened; squeeze out excess water and set aside.

In a medium size pot, bring water, sugar and glucose and cook to 103°C. Stir in drained gelatin.

Place chocolate in a medium size bowl.

Pour hot sugar mixture onto chocolate and emulsify.

Stir in condensed milk and neutral glaze and colors. With a hand blender, mix until smooth. Glaze will be ready for use when it reaches 35°C.

Assembly, layout and finishing

Enjoy this exciting recipe.

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