



## RUDOLPH CHRISTMAS TREE

RECIPE TO MAKE 9 CAKES.

DIFFICULTY LEVEL



### CARAMELIZED PUFF PASTRY

#### INGREDIENTS

GRANSFOGLIA

COLD WATER

LAMINATED BUTTER

BRILLO

g 1000

g 450

g 700

To Taste

#### PREPARATION

- Mix GRANSFOGLIA and water for 5 minutes until you get a "batter" that is not very smooth yet
- Place in the fridge for at least 2-3 hours, then roll it out to a thickness of about 2 centimeters giving a rectangular shape
- Place on one half of the "batter" the "technical" platte butter removed from the refrigerator about 15 minutes before
- Cover the butter with the other half of the "batter" and seal the edges
- Roll out evenly, bringing the dough back to a rectangular shape and a thickness of about 2 centimeters, fold into 4 parts
- Roll out the dough again and fold again into 4 parts
- Cover with cling film to avoid dryness and refrigerate for at least 1 hour, then repeat two 4-folds
- Leave it to rest in the fridge for at least 1 hour covered with cling film
- Roll out the dough to a final thickness of about 2 millimeters and cut with the appropriate Christmas tree-shaped mold and let it rest on the pan with baking paper
- Dust the surface with BRILLO
- Bake for about 20 minutes at 170-180 ° C

WARNINGS: it is also possible to bake the whole sheets of caramelized puff pastry and then cut them in the shape of a little trees

## SALTED CARAMEL CRUNCHY STUFF

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### INGREDIENTS

PRALIN DELICRISP CARAMEL FLEUR DE SEL

g 700

### PREPARATION

- Slightly heat the product and spread it inside two sheets of baking paper, thus obtaining a height of about 1 millimeter
- Put in the fridge for at least 15 minutes
- Peel off the baking paper on the surface and cut with the mold shaped as a Christmas tree and store in the freezer

## MILK CHOCOLATE BAVARESE

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### INGREDIENTS

SINFONIA CIOCCOLATO AL LATTE 38%

g 450

EGG YOLK

g 40

CASTER SUGAR

g 25

FULL-FAT MILK (3,5% FAT)

g 130

LIQUID CREAM 35% FAT

g 150

LIQUID CREAM 35% FAT

g 450

### PREPARATION

- Prepare the custard by mixing the egg yolks with the sugar
- Add the milk and cream (1) and mix with a whisk
- Bake the mixture bringing it to 82-84 ° C
- Mix with the immersion blender
- Add the previously melted chocolate and mix again
- Whip the cream (2) and add a third of it to the previous mixture when it has a temperature of about 35 ° C and mix gently
- Add the remaining cream and mix well

WARNINGS: it is possible to make the custard the day before by letting it cool completely in the fridge and then create the ganache by combining the melted chocolate at 45-50 ° C

## CHOCOLATE SPONGE CAKE

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### INGREDIENTS

IRCA GENOISE CHOC

g 400

EGGS

g 400

### PREPARATION

- Whip all ingredients in a planetary mixer with a whisk for 10-12 minutes at medium speed, place the whipped dough in a 60x40 pan with baking paper
- Bake at 180-190°C for 10-12 minutes, it is possible to cook directly in the mold shaped as a Christmas tree
- Let it cool and cut with a Christmas tree shaped mold

## WHITE CHOCOLATE AND VANILLA WHIPPED GANACHE

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### INGREDIENTS

LIQUID CREAM 35% FAT - (1) BOILING

g 265

SINFONIA CIOCCOLATO BIANCO 33%

g 430

LIQUID CREAM 35% FAT - (2) 5°C

g 660

JOYPASTE VANIGLIA MADAGASCAR/BOURBON

g 25

### PREPARATION

- Boil the cream (1) and add it to the chocolate chips, mixing it with a whisk or with an immersion blender
- Slowly add the vanilla and cold cream (2) , while continuing to mix
- Refrigerate for at least 3 hours (ideal overnight)
- Whip with a whisk at medium-low speed until a soft and creamy texture is obtained

### FINAL COMPOSITION

- start to assembly the cake with a first layer of caramelized pastry
- brush a very thin layer of clarified butter previously melted at low temperature over the entire surface and let it crystallize completely
- spread a very thin layer of milk chocolate mousse and add the brittle with salted caramel
- pour the milk chocolate mousse by making spikes with the n.10 smooth nozzle
- place a layer of chocolate sponge cake and moisten slightly with a rum syrup
- pour the light white chocolate and vanilla ganache over the entire surface of the cake, using a pastry bag with a curly nozzle
- complete the cake with DOBLA decorations: 1 Coupole red to make the nose, 2 Antler for the horns and make the eyes with 3 different Spots original Dobla as in the photo