



SANTA'S COOKIE

CHRISTMAS DESSERT FOR THE DOBLA WINTER WONDERLAND

DIFFICULTY LEVEL



RED SHORTCRUST

INGREDIENTS

TOP FROLLA	g 500
FOOD COLOURANT - WATERBASED POWDER-RED	g 10
UNSALTED BUTTER 82% FAT - SOFT	g 200
EGGS	g 50

PREPARATION

- Mix all the ingredients in a planetary mixer with paddle until a well-blended mixture is obtained.
- Refrigerate for at least an hour.
- Stretch out to 3mm and cut into 6cm diameter discs.
- Bake at 160°C for 12-15 min.

WHIPPED GANACHE

INGREDIENTS

LIQUID CREAM 35% FAT - BOILING	g 85
MINUETTO LATTE SANTO DOMINGO 38%	g 115
SPICES - FIVE SPICES	g 8
LIQUID CREAM 35% FAT - COLD	g 200

PREPARATION

- Emulsify hot cream, spices and chocolate.
- Still emulsifying, add the cold cream and place in the refrigerator for 3 hours.
- Whip until fluffy.

TANGERINE FILLING

INGREDIENTS

PROFUMI D'ITALIA CESARIN - MANDARINO TARDIVO DI CIACULLI	g
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FINAL COMPOSITION

Make a ganache ring on the cookie.

Fill the cavity with CESARIN PROFUMI D'ITALIA and close the biscuit.

Decorate with LACE ROUND DARK DOBLA.

RECIPE CREATED FOR YOU BY FEDERICO VEDANI

CHOCOLATIER AND PASTRY CHEF