



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

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