

SANTA'S COOKIE

CHRISTMAS DESSERT FOR THE DOBLA WINTER WONDERLAND

DIFFICULTY LEVEL B B





RED SHORTCRUST

INGREDIENTS		PREPARATION
TOP FROLLA	g 500	Mix all the ingredients in a planetary mixer with paddle until a well-blended mixture is obtained.
FOOD COLOURANT - WATERBASED POWDER-RED	g 10	Refrigerate for at least an hour.
UNSALTED BUTTER 82% FAT - SOFT	g 200	Strech out to 3mm and cut into 6cm diameter discs.
EGGS	g 50	Bake at 160°C for 12-15 min.

WHIPPED GANACHE

INGREDIENTS		PREPARATION
LIQUID CREAM 35% FAT - BOILING	g 85	Emulsify hot cream, spices and chocolate.
MINUETTO LATTE SANTO DOMINGO 38%	g 115	Still emulsifying, add the cold cream and place in the refrigerator for 3 hours.
SPICES - FIVE SPICES	g 8	Whip until fluffy.
LIQUID CREAM 35% FAT - COLD	g 200	

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