



SANTA'S COOKIE

CHRISTMAS DESSERT FOR THE DOBLA WINTER WONDERLAND

DIFFICULTY LEVEL



RED SHORTCRUST

INGREDIENTS

TOP FROLLA
FOOD COLOURANT - WATERBASED POWDER-RED
UNSALTED BUTTER 82% FAT - SOFT
EGGS

g 500
g 10
g 200
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
MINUETTO LATTE SANTO DOMINGO 38%
SPICES - FIVE SPICES
LIQUID CREAM 35% FAT - COLD

g 85
g 115
g 8
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