



SANTA'S COOKIE

chef Intermediate level

Christmas dessert for the DOBLA Winter Wonderland

RED SHORTCRUST

INGREDIENTS

TOP FROLLA

food colourant

unsalted butter 82% fat

eggs

PREPARATION

500g Mix all the ingredients in a planetary mixer with paddle until a well-blended
10g mixture is obtained.
200g Refrigerate for at least an hour.
50g Strech out to 3mm and cut into 6cm diameter discs.
Bake at 160°C for 12-15 min.

WHIPPED GANACHE

INGREDIENTS

liquid cream 35% fat

MINUETTO LATTE SANTO DOMINGO 38%

spices

liquid cream 35% fat

PREPARATION

85g Emulsify hot cream, spices and chocolate.
115g Still emulsifying, add the cold cream and place in the refrigerator for 3 hours.
8g Whip until fluffy.
200g

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.