



# 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 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

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.