

SANTA'S COOKIE

Intermediate level

Christmas dessert for the DOBLA Winter Wonderland

RED SHORTCRUST

TOP FROLLA	500g
food colourant	10g
unsalted butter 82% fat	200g
eggs	50g

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

WHIPPED GANACHE

liquid cream 35% fat	85g
MINUETTO LATTE SANTO DOMINGO 38%	115g
spices	8g
liquid cream 35% fat	200g

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

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.

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Extraordinary made simple.