



# SANTA'S COOKIE

👤 Intermediate level

Christmas dessert for the DOBLA Winter Wonderland

## RED SHORTCRUST

### TOP FROLLA

food colourant  
unsalted butter 82% fat  
eggs

500g  
10g  
200g  
50g

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

liquid cream 35% fat  
MINUETTO LATTE SANTO DOMINGO  
38%  
spices  
liquid cream 35% fat

85g  
115g  
8g  
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.