



RECIPE BY JEAN-THOMAS SCHNEIDER

# Christmas gifts

Recipe in 9 steps



Recipe calculated for 10 desserts.

## Almond praliné choux biscuit - Recipe calculated for 1 60x40 cm tray

1

|                              |      |        |   |
|------------------------------|------|--------|---|
| Whole egg                    | 140g | 17.3 % | Mix and bring to the boil the whole milk, butter, sugar and praline.  |
| Butter 82%                   | 45g  | 5.5 %  | Add the T55 flour, then the pasteurised egg yolks and the whole eggs. |
| Invert sugar                 | 40g  | 4.9 %  | Beat the egg whites with the sugar.                                   |
| Flour T55                    | 80g  | 9.9 %  | Combine the two mixtures.   |
| Pasteurised egg yolks        | 170g | 21.1 % | Spread on a 60x40cm tray.   |
| Whole eggs                   | 40g  | 4.9 %  | Bake in a fan oven at 170°C for 10 minutes (0 humidity - power 3/5).  |
| Egg whites                   | 170g | 21.1 % | When baked, cover with film and turn over until cool.                 |
| Sugar                        | 40g  | 4.9 %  | Cut out 3.5cm squares and 5cm circles.                                |
| PROVENCE ALMONDS PRALINE 60% | 80g  | 9.9 %  |   |
| Total                        | 805g | 100%   |   |

## Creamy ganache with Samana 62% - Recipe calculated for 500g

2

|                           |       |        |   |
|---------------------------|-------|--------|---|
| Cream 35% fat             | 2542g | 49.6 % | Bring the cream and maple syrup to the boil.        |
| Dark chocolate SAMANA 62% | 2542g | 49.6 % | Cool to 60°C.                                       |
| Thick maple syrup 82°Brix | 33g   | 0.6 %  | Add the Samana® chocolate.                          |
| Total                     | 5117g | 100%   | Blend (without going above 35°C) until very smooth. |

## Pear jelly - Recipe calculated for 150 g

3

|                           |      |        |  |
|---------------------------|------|--------|--|
| 13% sweetened pear purée  | 109g | 70.7 % | Combine the sugar, inulin and gelling agent. |
| Sugar                     | 21g  | 13.6 % | Add to the pear purée.                       |
| Inulin                    | 21g  | 13.6 % | Bring to the boil.                           |
| Plant-based gelling agent | 3g   | 1.9 %  | Pour 10 g into round moulds.                 |
| Total                     | 154g | 100%   | Freeze.                                      |

4

## Strawberry jelly - Recipe calculated for 150 g

|                                 |      |        |  |
|---------------------------------|------|--------|--|
| 100% sweetened strawberry purée | 109g | 70.7 % | Combine the sugar, inulin and gelling agent. |
| Sugar                           | 32g  | 20.7 % | Add to the strawberry purée.                 |
| Inulin                          | 10g  | 6.4 %  | Bring to the boil.                           |
| Plant-based gelling agent       | 3g   | 1.9 %  | Pour 10 g into round moulds.                 |
| Total                           | 154g | 100%   | Freeze.                                      |

5

## Creamy ganache with Deltora 70% - Recipe calculated for 400 g

|                            |      |        |                                       |
|----------------------------|------|--------|---------------------------------------|
| Whole egg                  | 164g | 33.7 % | Bring the milk and sugar to the boil. |
| Invert sugar               | 33g  | 6.7 %  | Add the cream.                        |
| Cream 35%                  | 96g  | 19.7 % | Then add the Deltora chocolate.       |
| Dark chocolate DELTORA 70% | 193g | 39.7 % | Blend at medium speed.                |
| Total                      | 486g | 100%   | Then temper at 35/40°C.               |

6

## Dark chocolate mousse with Deltora 70% - Recipe calculated for 700 g

|                            |      |        |                                       |
|----------------------------|------|--------|---------------------------------------|
| Dark chocolate DELTORA 70% | 466g | 66.6 % | Bring the milk and sugar to the boil. |
| Cream 35%                  | 233g | 33.3 % | Add the cream.                        |
| Total                      | 699g | 100%   | Then the Deltora chocolate.           |
|                            |      |        | Blend at medium speed.                |
|                            |      |        | Then temper at 35/40°C.               |

7

## Chantilly mousse with Altapaz 73% - Recipe calculated for 400 g

|                            |      |        |   |
|----------------------------|------|--------|---|
| Whole egg                  | 50g  | 11.9 % | Bring the whole milk, cream and maple syrup to the boil.  |
| Cream 35% fat              | 25g  | 5.9 %  | Cool to 80°C.   |
| Thick maple syrup 82° Brix | 25g  | 5.9 %  | Add the Altapaz® chocolate and blend.                     |
| Dark chocolate ALTAPAZ 73% | 116g | 27.7 % | Temper at 35/40°C.  |
| Cream 35% fat              | 202g | 48.3 % | At the same time, whip the cream.                         |
| Total                      | 418g | 100%   | Then add to the ganache and pipe 30 g into square moulds. |

## Puffed rice crisp with Deltora 70% - Recipe calculated for 650 g

8

|                            |      |        |   |
|----------------------------|------|--------|---|
| Puffed rice                | 150g | 23.0 % | Combine the puffed rice with the cocoa nibs.              |
| Cocoa nibs                 | 150g | 23.0 % | Melt the Deltora chocolate with the cocoa butter at 35°C. |
| Dark chocolate DELTORA 70% | 300g | 46.1 % | Combine the two mixtures.                                 |
| COCOA BUTTER               | 50g  | 7.6 %  | Spread in 15 x 5 rectangular moulds.                      |
| Total                      | 650g | 100%   | Leave to cool in the fridge.                              |

## Ivory flocking - Recipe calculated for 500 g

9

|                              |      |        |   |
|------------------------------|------|--------|---|
| Fat-soluble colouring        | 71g  | 14.2 % | Melt all the ingredients at 40/45°C.                    |
| White chocolate DIAPASON 33% | 300g | 60.1 % | Then pass through a conical sieve for a smooth mixture. |
| COCOA BUTTER                 | 107g | 21.4 % |   |
| Sunflower oil                | 21g  | 4.2 %  |   |
| Total                        | 499g | 100%   |   |

## Final assembly

### 1. Square cake:

Pipe the Deltora mousse into a square mould (60 g).

Insert the pear jelly filling (10 g).

Finish with a square of the choux biscuit.

### 2. Round cake:

Pipe the Altapaz chantilly mousse into a round mould (30 g).

Insert the strawberry jelly filling (10 g).

Finish with a choux biscuit circle.

### 3. Base:

Turn out the puffed rice crisp.

Pipe the Samana ganache (40 g).

Top with the dark chocolate strip.

### 4. Finish:

Turn out the square cake and flock with yellow.

Place on the strip.

Turn out the round cake and flock with red.

Place on the strip.

### 5. Decoration:

Roll out the marzipan to about 3mm thickness.

Mark with a pattern and decorate with gold sparkle.

Cut and decorate.

