



## SANTA'S COOKIE

### CHRISTMAS DESSERT FOR THE DOBLA WINTER WONDERLAND

DIFFICULTY LEVEL



#### RED SHORTCRUST

##### INGREDIENTS

TOP FROLLA  
FOOD COLOURANT - WATERBASED POWDER-RED  
UNSALTED BUTTER 82% FAT - SOFT  
EGGS

g 500  
g 10  
g 200  
g 50

##### PREPARATION

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

##### INGREDIENTS

LIQUID CREAM 35% FAT - BOILING  
MINUETTO LATTE SANTO DOMINGO 38%  
SPICES - FIVE SPICES  
LIQUID CREAM 35% FAT - COLD

g 85  
g 115  
g 8  
g 200

##### PREPARATION

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

#### TANGERINE FILLING

##### INGREDIENTS

PROFUMI D'ITALIA CESARIN - MANDARINO TARDIVO DI CIACULLI

g

#### 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.



**RECIPE CREATED FOR YOU BY FEDERICO VEDANI**

CHOCOLATIER AND PASTRY CHEF