



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.
Praliné 60% with Almonds from Provence	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.

