



*Christmas is around the corner. Déjà!
Enjoy a few pictures of our Christmas special as well as the recipe of the Cacao Christmas chocolate!*



BY:
LAURENT MERIC,
MASTER PASTRY CHEF
& CHOCOLATIER.
OWNER CACAO FINE
CHOCOLATES &
PATISSERIE
52 Fitroy street,
St Kilda, Vic



“Noel”



Marzipan

| INGREDIENT | QUANTITY |
|-----------------|----------|
| • Castor sugar | 700gr |
| • Water | 110gr |
| • Glucose | 800gr |
| • Whole almonds | 150gr |
| • Pistachio | 150gr |
| • Dried apricot | 100gr |
| • Sugar syrup | 50gr |
| • Marzipan | 250gr |

First Layer:

- Boil sugar, water and glucose and cook till 110°
- Pour into Robocoupe over dried fruit, sugar syrup and invert sugar. Mix 2 mins until a smooth paste forms, and then add the marzipan. Mix again.
- Pour into frame and allow setting.

Second Layer:

- Infuse cream & cinnamon
- Make ganache, add butter when temperature comes down to 35°.
- Pour over the marzipan, allow 12 hours to set in the storage fridge at 16°.
- Then enrobe in dark chocolate, finish with Xmas transfer.

Brandy Ganache

| INGREDIENT | QUANTITY |
|----------------------|----------|
| • Brandy | 50gr |
| • 35% fat cream | 500gr |
| • Dark chocolate 53% | 900gr |
| • Unsalted butter | 70gr |
| • Cinnamon | 8gr |

- Marzipan layer
- Brandy ganache layer

*I wish you all a happy
Christmas
and all the best for
2008*

See you next year!!!!

Laurent

