Christmas Morning

RECIPE BY FRANÇOIS GALTIER

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RECIPE STEP BY STEP

COMPOSITION

METHOD

- Morello Cherry Gingerbread
- Chocolate Croissant Dough
- Red Croissant Dough
- Danish Varnish
- Decoration

1 MORELLO CHERRY GINGERBREAD (for 9 cubes 7,5x7,5 cm)

METHOD

- 170g Egg White
- 170g Sugar
- 260g Eggs
- 120g Egg Yolk
- 380g Dark Brown Sugar
- 5g Ginger Powder
- 20g Mix Spices
- 10g Mandarin Zests
- 480g Roasted Pecan Powder
- 80g Flour T55
- 40g Cocoa Powder Veliche
- 220g Butter
- 600g Frozen Whole Morello Cherry

Roast pecan nuts around 20 min at 160°C in ventilated oven, let cooling down and blend with flour and cocoa to get powder. Whip egg white with sugar to get a soft meringue. Mix eggs with egg yolk, brown sugar, spices, and zests to melt the sugar.

When the meringue is ready, add all powders and warm melted butter into the egg preparation, then mix delicately with meringue.

Place square baking paper 7,5x7,5cm on bottom of the mold and pour around 280 g per cube mold 7,5x7,5xh7,5cm, then bake around 50 min at 160°C in ventilated oven.

Let freeze to unmold with torch fire.

2 Chocolate Croissant Dough

INGREDIENTS

- 375g Emotion 58 Dark Veliche
- 30g Cocoa Powder Veliche
- 780g Cold water
- 1365g Flour T55
- 30g Salt
- 75g Fresh Yeast
- 60g Honey
- 500g Sheet Butter

METHOD

Melt Chocolate, mix with cocoa powder and water and let cooling down in refrigerator. Mix all ingredients, except butter, at 1st speed for 10 min, and 2nd speed 4 min. The dough should be at 25°C after mixing. Scale one part at 1800 g and second at 900 g.

Make tight balls, cut a cross with a knife and make a flat rectangle, then store in refrigerator at 4°C for few hours.

Keep the 900g part to laminate with dark croissant dough. Laminate the dough of 1800g 4 times longer than larger, laminate butter 2 times longer than larger, and place the butter on one side of the dough and cover the butter with the extra dough from the side.

Fold in 2 again and cut the sides of the dough to see all the layers of butter.

Let cooling down 1h in fridge at 4°C.

3 Red Croissant Dough

INGREDIENTS

- 6g Red Color Powder Leman
- 1g Yellow Color Powder Leman
- 225g Cold water
- 500g Flour T55
- 50g Sugar
- 10g Salt
- 25g Fresh Yeast
- 20g Honey
- 35g Sheet Butter
- 500g Sheet Butter
- 900g Chocolate Croissant Dough (recipe III)

METHOD

Same method of mixing as chocolate croissant dough. Make tight ball, cut a cross with a knife and make a flat rectangle then store in refrigerator at 4°C for few hours. Laminate the chocolate dough 2 times longer than larger, laminate butter 2 times longer than larger, and place the butter on top of the dough.

Laminate the red dough 2 times longer than larger and cover the butter. Fold in 2 again and cut the sides of the dough to see all the layers of butter. Turn 90°, laminate 2 times longer than larger and do the same at same size with chocolate croissant (III). Stick one on the other, cut in 2 and stick again on the other (to get 4 layers of blocs in total). Let cooling down 1h in fridge at 4°C.

4

Danish Varnish

INGREDIENTS

- 100g Glucose syrup
- 50g Egg white

METHOD

Mix gently the 2 ingredients to get a kind of syrup.

5

Decoration

METHOD

- Gold Spray Leman
- Merry Christmas Stamp Leman

Use for the finishing touch.

Montage

METHOD

Laminate the croissant dough at 8 mm thickness and make 2 equal parts. Cut bands of 1cm on one of the parts and stick them with water on top of the other part of dough layers visible from the top. Roll out to 6 mm on the same side of the layers, cut in diagonal 1 rectangle 9x32cm and 2 squares 9x9cm to get the lines in diagonal.

Fix the 2 squares to opposite sides with water to the frozen gingerbread cube, then roll the rectangle on the side to include gingerbread completely into the croissant dough. Place in cube mold 10x10xh10cm, let proof at 28°C with 80% humidity minimum 2h. Roll out the left-over dough at 1,5mm, and cut bands of 2cm. 6cm long for ribbon loops, then place on cone silicon mold, and 17cm for sides ribbons, then place on cube 10x10cm.

Bake ribbons directly around 10min at 160°C in ventilated oven, Bake big cube after proofing around 35min at 160°C in ventilated oven, then unmold and bake again 5 min. Brush directly the varnish on hot croissant dough and let cooling down on a grill. Spray some gold on ribbons and stick them with some chocolate. Decorate the last touch with red stamp “Merry Christmas”.