

SANTA HAT MINI-MOUSSE CAKES

(adapted from several sources, main inspiration from [Lilicakes](#))

For the sable base:

100g icing sugar
½ tsp vanilla paste
150g unsalted butter
50g egg yolks
50g almond meal
250g all-purpose flour

Place the icing sugar, vanilla bean paste and butter in the bowl of a stand mixer and mix until there are no lumps of butter left. Add in the egg yolks and combine before adding the almond meal and plain flour. Continue beating until it just comes together. Remove the dough from the stand mixer and place on top of a silicone mat, press it gently in a rectangle shape.

Add a very small amount of flour on top of the dough, add a piece of parchment paper on top and roll it to 3mm thickness. Cut circles slightly bigger than the size of your dome cakes. Freeze for 10 min. Bake in a 350F oven for around 8 minutes, until you get a slight golden color on the edges. Let it cool completely on a rack. Can be prepared a couple of days in advance.

for the raspberry insert (make the day before assembling):

175g raspberry puree (I used frozen, processed and sieved)
15g maple syrup
3 sheets gelatin (Platinum grade)

Soak gelatin leaves in cold water for 10 min. Bring the raspberry puree and maple syrup to a gentle boil, remove from heat, let it stand for 5 min to cool down slightly. Add the drained gelatin and mix well. Place the mixture in semi-sphere molds appropriate to place in the center of your dome cakes. Freeze overnight or for at least 4 hours.

for the white chocolate mousse:

110 grams of cream cheese at room temperature
200 grams of Greek yogurt at room temperature
225 grams of white chocolate
6 grams of gelatin leaves
50 grams of milk
180 grams of whipping cream
1 T sugar

Hydrate the gelatin leaves in very cold water for 10 min. Mix the cream cheese and yogurt with in a KitchenAid type mixer with a paddle attachment until homogeneous. Reserve. In a saucepan boil the milk and add the previously hydrated jelly leaves, mix and add to the yogurt-cream cheese mixture. Mix for a minute or so to disperse the gelatin through.

Melt the white chocolate in the microwave and add to the yogurt mixture. Reserve. Whip the cream until it gets the consistency of melted ice cream. Fold gently into the yogurt mixture.

Assemble the mini-cakes:

Place mousse in six semi-sphere molds, filling a little more than half its volume. Place the frozen raspberry jelly in the center, fill with mousse and level the top with an off-set spatula. Freeze overnight.

for the marshmallow decorations.

9g powdered gelatin (I used fish gelatin, 250 bloom)
50g very cold water
60g egg whites at room temperature
17g + 165g superfine sugar (divided)
50g water
35g glucose syrup or light corn syrup (light)
1 tsp Chambord (optional)

Bloom the gelatin in cold water for 10 min. It will form a thick paste.

Whisk the egg whites with 17 g of sugar until it foamy. Add the gelatin, whisk for another minute and turn the mixer off.

In a heavy saucepan, bring 50g of water, 165g sugar and glucose to a boil, making sure the sugar dissolves fully. Heat the mixture to 250F, when it gets to that point, turn the mixer on full speed and drizzle the hot syrup on it while whisking. Whisk at full speed for 3 minutes, add Chambord, continue whisking for 2 more minutes.

Add the marshmallow to a piping bag with an 8mm round tip. Pipe lines long enough to circle the diameter of your mold. Pipe little molds for the hats. Sprinkle dessicated coconut all over. Reserve at room temperature for about 3 hours.

For the mirror glaze:

3 sheets *Platinum grade* sheet gelatine

120ml water

150 g liquid glucose

150 g granulated or caster sugar

1 tsp agar-agar

100 g condensed milk

150 g white chocolate, chopped fairly small

red gel food coloring

Put the water, sugar, liquid glucose and agar-agar in a small pan and bring to simmering point, stirring occasionally to dissolve the sugar. Remove from the heat and let it stand for about 5 minutes. This is the base syrup for the glaze. Meanwhile, soak the gelatin in some cold water for about 5 minutes. Squeeze out the excess water and stir into the hot water, sugar and liquid glucose mixture to dissolve. Stir in the condensed milk.

Put the chocolate in a medium bowl and pour this hot mixture slowly over the chocolate, stirring gently to melt it, avoid making bubbles. A stick immersion blender works great, but you must keep the blades fully submerged at all times. If bubbles are present, pass the mixture through a fine sieve.

Leave the glaze uncovered for an hour at room temperature for the glaze to cooled and be slightly thickened: if it is too runny you will get too thin a layer on top, colors will not blend well and less glaze will cling to the sides of the cake. The ideal temperature to pour the glaze is 92 to 94 F.

Remove the cake from the freezer, place on a rack over a baking sheet. If you like to make it easier to save leftover glaze, cover the baking sheet with plastic wrap, so that you can lift it and pour easily into a container.

Glaze the cakes, place them over the reserve sable cookies and decorate with the marshmallow.

Defrost in fridge for at least 2 hours before serving.