

Cherry dome

Image



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The crunchy cornflakes base makes this dome a true delight!

220°C

25-30 min

150 stuks

Ingrediënten

Ingredients choux:

1.500 gr Damco choux mix

1.500 gr Water, at 20°C

2.100 gr Whole egg

1.00 gr Whipped cream, sweetened

Ingredients base:

400 gr Chocuisse compound coating dark

400 gr Cornflakes

Ingredients bavarian cream:

1.000 gr Water, cold

200 gr Damco custard powder top R

2.500 gr Frucaps cherry pie filling

3.750 gr Whipped cream, sweetened

Ingredients mirror glaze:

1.000 gr Frucaps cold mirror glaze neutral

100 gr Water

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1. Place **Damco choux mix** in a bowl and, while mixing with a flat whisk, add the egg in 3 parts, followed by the water (also in 3 parts). Mix it for 1 minute in the first gear and proceed in the third gear for another 4-6 minutes, until a smooth dough is formed.
2. Pipe 1,5 cm ø drops and bake. When cooled off, fill the choux with whipped cream.
3. Prepare custard by mixing cold water and **Damco custard powder top R** thoroughly.
4. Puree **Frucaps cherry pie filling** until smooth and add to the custard.
5. Fold in the whipped cream, in 2 parts (make sure the whipped cream isn't too stiff).
6. Fill a silicone mold, for up to 75%, with the Bavarian cherry cream and insert the filled choux. Place into freezer, until frozen.
7. Mix cornflakes with **Chocuisse compound coating dark** and press into a 7 cm ø ring. Let it set in the refrigerator.
8. Once frozen, dip the domes into a mixture of **Frucaps cold mirror glaze neutral** (heated to 40°C), water, red food colouring and a drop of blue. Place onto the chocolate cornflakes base.
9. Decorate with a swirl, made from **Chocuisse compound coating dark**.

Baking time: 25-30 minutes. For a smooth choux, use steam in your oven for 5 seconds. After 10 minutes open steam slide valve.

Baking temp.: 220°C

Image

