

# Grand Cru Roches Christmas tree

## Description

Chocolate product with almonds



### Yield

1 piece of 284 g



### Scheduling

Preparation: approx. 40 minutes

Baking/roasting time: 45-60 minutes/140-150°C



### Nutritional values (100 g or 100 ml)

energy: 2'347 kJ/561 kcal;

fat: 42 g, of which saturated 16 g;

carbohydrates: 32 g, of which sugars 24 g;

protein: 11 g; salt 0.06 g

## Recipe

### Sugar syrup (900 g)

486 g water

360 g sugar

54 g glucose syrup

### Roches mix "Gingerbread spice blend" (527 g)

275 g caramelized almond sticks

63 g croquantine (wafer flakes)

6 g gingerbread spice blend

20 g cocoa butter  
(dissolved at approx. 40°C)

163 g Grand Cru couverture Grenada 65%,  
(tempered)

### Grand Cru Roches Christmas tree (284 g)

218 g roches mixture

60 g couverture (tempered)

3 g non-melting icing sugar

3 g icing sugar

### Almond sticks, caramelized (1'110 g)

1'000 g almond sticks, white

100 g sugar syrup

10 g vanilla powder

### Non-melting icing sugar (32 g)

30 g sugar

2 g egg white (5°C)

## Production

1

### Sugar syrup

Bring the water, sugar and glucose syrup to the boil at 100°C. Then leave to cool for 30 minutes at room temperature (20-22°C).

2

### Caramelized almond sticks

Carefully mix the almond sticks together with the sugar syrup and vanilla powder in a container. Spread evenly on a silicone baking mat. Roast in a convection oven at 140-150°C for approx. 45-60 minutes until golden brown. Stir with a spatula every 15 minutes during the roasting process so that the almonds caramelize evenly.

3

### Roches mixture "Gingerbread spice blend"

Mix the caramelized almond sticks with croquantine and gingerbread spice. Temper the mixture in a warming cabinet at 30-33°C for 2-3 hours. Mix the liquid cocoa butter and tempered couverture well. Add the tempered almond mixture and mix everything thoroughly. Process the complete Roches mixture immediately.

4

### Portioning the Roches stars

Pour the warm roches mixture into star-shaped cookie cutters on a silicone baking mat:

Size Ø	Quantity	Weight per piece
11.8 cm	2 pieces	40 g
10.5 cm	1 piece	35 g
9.0 cm	2 pieces	25 g
7.5 cm	2 pieces	15 g
5.7 cm	2 pieces	10 g
4.5 cm	1 piece	8 g

Total weight per Christmas tree: 218 g Roches mixture

#### *Crystallization:*

pre-crystallize for 5 minutes at 2-5°C.

Then allow to crystallize completely for 12-24 hours at 16-18°C and 60% relative humidity.

5

### Assembling the Roches Christmas tree

Place the Roches stars on top of each other in descending size with tempered couverture. Leave to crystallize at 18-20°C until the structure is stable.

6

### Non-melting icing sugar

Mix the sugar and egg white (5°C) until a fluffy, snow-like structure is formed. Then immediately apply evenly to the Roches Christmas tree by hand.

Leave the decorated Christmas tree to dry completely for 12-24 hours at room temperature (18-22°C).

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### Base

pour 60 g of tempered couverture into a base mold (11.3x11.3 cm). Tap slightly so that the mass is evenly distributed. Place the assembled Christmas tree in the middle of the still liquid couverture.

Sprinkle the surface of the base with snow sugar.

leave to crystallize for 10-15 minutes at 2-5°C. Then leave to crystallize further at 16-18°C (ideally 12-24 hours).

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### Finishing

Finally, dust the shaped Christmas tree with icing sugar.