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Mini Saint Nicholas Cookie & Crust with Tangerine

Make these fresh but especially delicious mini Saint Nicholas Cookie & Crust with Tangerine for Saint Nicholas. In this recipe @taartcreaties_van_laura made 6 to 8 mini Saint Nicholas Cookie & Crust for deLeukstetaartenshop. They are very easy to make with the FunCakes Mix for Cookie & Crust. Perfect as a dessert during Saint Nicholas, but also very tasty with a cup of tea or coffee!

Boodschappenlijstje



FunCakes Mix for Cookie & Pie Crust
500g
F10170
€4.49



FunCakes Mix for Enchanted Cream®
450g
F10130
€7.35

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FunCakes Flavour Paste Mandarin 120g

F56260
€5.99



FunCakes Acetate Foil 5,5cmx20m

F83100
€5.55



Wilton Disposable Bags & Tips #1M
pk/6

2104-6882
€5.49



Patisse Parchment Paper Sheets
38x30cm pk/20

P01733
€3.95



Patisse Mini Baking Frame 11cm

P02027
€3.95

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Ingrediënts

- FunCakes Mix for Cookie & Pie Crust 500 g
- FunCakes Mix for Enchanted Cream® 450 g
- FunCakes Flavour Paste Mandarin 120 g
- FunCakes Speculoos Spice 40 g
- Dr. Oetker Dutch Cheesecake Natural without base
- Dr. Oetker Almond Paste
- Dr. Oetker Taartina Clear 5x12 g
- FunCakes Acetate Foil 5,5 cm x 20 m

Supplies

- Wilton -Wide Glide- Rolling Pin 50cm
- Wilton Disposable Bags & Tips #1M pk/6
- Patisse Parchment Paper Sheets 38x30cm pk/20
- Patisse Mini Baking Frame 11cm

Step 1: Make the dough from the FunCakes Mix for Cookie & Crust

Make sure the ingredients are at room temperature before you process them. Make the dough of the FunCakes Mix for Cookie & Crust as instructed on the package and add 12.5 grams of the FunCakes Speculoos Spice into the dough.

Knead well into a firm dough and then knead the dough into a ball. Roll the ball in cling film and let it rest for an hour in the refrigerator.



Step 2: Prepare the Dr. Oetker Almond paste

In the meantime, mix 1 egg with the Dr. Oetker Almond paste. This will make the paste more creamy. Roll the almond paste in cling film and then set it aside to use later.

Step 3: Roll and cut out the dough

Line the baking sheet with baking paper. Remove the dough from the refrigerator and roll the dough with the Wilton rolling pin to a thickness of about 1 cm. Once the bottom is rolled out, cut out the shapes with the patisse mini baking frame. Place the cookie & crust shapes on the baking sheet, with the mini baking frame around them.

You will bake the cookie & crust base in the Patisse Mini Baking Frame. You can choose to make the cookie & crust base one at a time or, of course, get the amount of baking frames you need.

Step 4: Fill the cookie & crust base with the almond paste

Using your hands, roll the almond paste into small sticks about 1.5 cm thick. Then place the stick in the center of the dough and gently press the almond paste on. Make sure the almond paste does not touch the sides of the baking frame, but falls inside the dough.

Step 5: Bake the cookie & crust base until done

Bake the cookie & crust dough for approx. 12 minutes at 180°C (hot air oven 160°C). Allow the bottom to cool for 10 minutes in the baking frame. This prevents cracks in the base.



Step 6: Make the Dr. Oetker Dutch Cheesecake Naturel without base

Make the Dr. Oetker Dutch Cheesecake Naturel without base as instructed on the package. Add the grater of 2 tangerines to this, this will provide color. Then add the FunCakes Flavour Paste Mandarin to taste. Do not use too much of this, as the jelly will also have the flavor of tangerines.

Step 7: Assemble the mini Saint Nicholas Cookie & Crust

When completely cooled, remove Patisse Mini Baking Frame from cookie & crust. Place the FunCakes Acetate Foil around the cookie & crust and put the baking frame back on as best you can.

Build up the Saint Nicholas Cookie & Crust with the Dr. Oetker Dutch Cheesecake Naturel. Use a piping bag or a spoon for this. If using a piping bag, put the piping bag in a glass and fold the piping bag around the glass. This way you can easily put in the Dr. Oetker Dutch Cheesecake. Cut a piece off the bottom and pipe the Dutch Cheesecake onto the cookie & crust pie. Then let this set for at least 1 hour in the refrigerator.

Step 8: Make the Dr. Oetker Taartina Clear

For the jelly, use the juice of two tangerines, supplemented with water to 200 ml. Then add a tablespoon of FunCakes Flavoring Pasta Mandarin. Then follow the instructions on the sachet of the Dr. Oetker Taartina Clear.

Once the mixture has boiled, continue beating with a whisk for about 3 minutes while cooling.



Remove the Saint Nicolas Cookie & Crust from the refrigerator when they are well stiffened and spread the jelly thinly over the Dutch Cheesecake with a spoon. Let the slippers stiffen again in the refrigerator for at least half an hour.

Step 9: Make the FunCakes mix for Enchanted Cream and decorate your Saint Nicholas Cookie & Crust

Make 75 grams of the FunCakes mix for Enchanted Cream as indicated on the package. Fill a piping bag with the Enchanted Cream using the nozzle #1M and pipe the Enchanted Cream onto the Sint Nicholas Cookie & Cream as desired. For the garnish, use tangerine pieces, Saint Nicholas chocolate, Saint Nicholas candy and mini spiced nuts for decoration.

Decorate however you'd like!

Tip: You can also use plain whipped cream instead of the FunCakes Enchanted Cream, to decorate the Saint Nicholas Cookie & Cream.

Step 10: Enjoy your delicious Saint Nicholas Cookie & Crust with Tangerine!