

# de leukste taarten shop



## Christmas Turban with Chocolate Ganache

A Triple Chocolate Turban for Christmas, doesn't that sound like a dream? Chocolate Turban, with a chocolate drip and tufts of chocolate ganache, finished with fondant holly leaves and sugar pearls as berries... A delicious recipe for coffee or for dessert!

And, this is the first recipe of our collaboration with Bakken.nl!

## Boodschappenlijstje



FunCakes Sugar Paste Forest Green  
250g  
F20175  
€2.85



FunCakes Decorating Bags 41cm pk/10  
F85110  
€3.89



Patisse Fluted Tube Pan Cast  
Aluminum 3 Ø24cm  
P04502



Wilton Decorating Tip Open Star #1M  
02-0-0151

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€38.65

Patisse Cooling Grid Ø32cm



P01321  
€7.19

FunCakes Ready To Use Ganache Dark Chocolate 260g



F54735  
€6.99

€2.35

FunCakes Mix for Cake Brownie 1kg



F10525  
€7.16

FunCakes Soft Pearls Medium Red 80g



F51820  
€3.49

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A Triple Chocolate Turban for Christmas, doesn't that sound like a dream? Chocolate Turban, with a chocolate drip and swirls of chocolate ganache, finished with fondant holly leaves and sugar pearls as berries...

We made this delicious recipe especially for our new collaboration with Bakken.nl, a wonderful platform, full of inspiring recipes and ideas, to enjoy baking at home. And you can find all the supplies you need in our shop! So even more inspiration for all our dear Deleukstetaartenshoppers! Win-win right?

## Ingredients:

640 g FunCakes Baking Mix for Cake Brownie  
400 g FunCakes Ready To Use Ganache Dark Choco  
80 g FunCakes Rolled Fondant Forest Green  
FunCakes Sugar Pearls Medium Red Gloss  
FunCakes Bake Release Spray 200ml  
FunCakes Piping Bags 41cm  
Wilton Nozzle 1M Open Star  
Wilton Rolling Rod with Rings 22.5cm  
Patisse Cake grid Ø32cm  
Patisse Turban mold Cast aluminum 3 Ø24cm  
PME Holly Leaf Plunger Cutter Set/3

## Other supplies:

135ml water  
80 g + 100 g soft unsalted butter  
3 eggs

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Method: Preheat the oven to 175 degrees (convection oven 160 degrees) and grease the fluted tube pan with baking spray.

Place the 640 g Cake Brownie mix, 3 eggs, 135 ml water and 80 g butter in a mixing bowl, mix on low speed until smooth and spoon into the fluted tube cake tin.

Bake the Cake Brownie for 45-50 minutes until done and after baking, turn it onto a wire rack to cool. If necessary, check with a skewer whether the Cake Brownie is cooked through.

Melt about 200 g of ganache in a small bowl in the microwave and pour it over the bundt cake.

Beat 200 g ganache together with 100 g soft unsalted butter until smooth and place in a piping bag with nozzle #1M. Pipe the whipped ganache on top of the fluted tube cake and let it set in the fridge for half an hour.

In the meantime, knead the green fondant and roll it out to a thickness of about 2 mm and cut out a number of holly leaves. Place the holly leaves on the tufts of ganache and sprinkle red pearls over them.