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Christmassy tompouce cake

Do you want to have a Dutch Christmas? All you need is this Christmassy tompouce cake!

Boodschappenlijstje



Patisse Parchment Paper Sheets
38x30cm pk/20

P01733
€3.95



Patisse Silver-Top Quiche Pan Loose
Bottom Ø24cm

P3574
€11.79



Wilton Disposable Decorating Bags
pk/12

03-3111
€6.05



FunCakes Mix for Royal Icing 450g

F10140
€4.95

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FunCakes Mix for Cookies 500g

F10110
€4.75



FunCakes Mix for Crème Pâtissière
500g

F10150
€6.25



FunCakes Food Colour Gel Holly Green
30g

F44175
€3.65



FunCakes Mix for Enchanted Cream®
450g

F10130
€7.35



FunCakes Sugar Pearls Medium
Metallic Gold 80g

F51650
€5.65



FunCakes Food Colour Gel Black 30g

F44105
€3.65



Other materials:

- 150 gram unsalted butter
- 1 egg
- 50 ml milk
- Puff pastry
- Clingfilm

Except for the puff pastry, the ingredients have to be at room temperature. Preheat the oven to 200°C (convection oven 180°C). Knead 500 gram of Mix for Cookies, 150 gram of butter and 1 egg to a firm dough. Wrap it in clingfilm and let it stiffen in the fridge for at least 1 hour.

Do not let the puff pastry thaw completely. Draw a Christmas tree on paper, about as big as 1/8th of the cake. Cut it out, put it on the puff pastry and cut out 8 Xmas trees of pastry with a sharp knife. Place them on a baking tray covered with parchment paper and make holes in the slices using a fork. Cover the trees with another layer of parchment paper and put something heavy on top, for instance a second baking tray. The trees must bake flat instead of puffy. Bake them for approximately 15 minutes 200°C. Let them cool down.

Roll out the cookie dough on a working area covered with Magic Roll-Out Powder till it has a thickness of 3 mm. Lubricate the tart pan with baking spray, put in the rolled out cookie dough and trim the edges. You can very well freeze the remaining dough and save it for next time. Put in a sheet of parchment paper and fill with the baking beans. Bake it at 180°C for approximately 20 minutes. After 20 minutes remove the parchment paper with the baking beans and bake it for another 5 minutes.

For the royal icing add 30 ml of water to 250 grams of sifted mixture for Royal Icing with a stiff consistency. Mix the icing for 7-10 minutes on low speed to a stiff, white icing. The icing is ready when it is bright white, has lost its shine and you can pull peaks that don't fall back. (If using a hand-



held mixer be careful to ensure that it does not jam!)

Color the royal icing with the moss green and black until you have the desired Xmas tree color. Thin the royal icing with 1 or 2 teaspoons of water until it has the thickness of yoghurt and put it into a disposable decorating bag. Ice the puff pastry Xmas trees with the green icing and decorate with the pearlized sugars and the gold stars. Let them dry.

To make the filling you mix 300 gram of Mix for Crème Pâtissière with 750 ml of water. Beat the custard for approx. 5 minutes with a whisk or mixer. Let the cream set for a while before using. Fill the cake bottom with half of the crème patissiere.

Then make the Enchanted Cream by mixing 75 gram of Mix for Enchanted Cream with 50 ml milk and 50 ml water for 3 minutes at high speed. Mix the Enchanted Cream with the rest of the crème patisserie. This is called Swiss cream. Put the Swiss cream into a disposable decorating bag with tip 1M, divide the cake into 8 pieces and fill the 8 parts with Swiss cream. Decorate the parts with a Xmas tree.

Made possible by FunCakes.