



## Christmas Baubles by Jess Lemon

### INGREDIENTS

#### Chocolate sable pastry tart shell

125g Butter  
180g 1 cup Plain flour  
50g 1/3 cup icing sugar  
30g 1/4 cup almond meal  
25g 1/4 cup cocoa powder  
1 egg yolk  
1 tsp vanilla

#### Salted caramel

155g 1/2 cup caster sugar  
60g 1/4 cup water  
125g 1/2 cup double cream or thickened cream  
1 tsp vanilla bean paste  
15g butter  
1/2 tsp sea salt flakes

#### Nutella ganache

125g milk chocolate  
125g dark chocolate  
225g thickened cream  
80g Nutella  
75g butter  
1/2 tsp salt

#### Chocolate string

250g compound baking dark chocolate, roughly chopped  
Gold luster dust, for dusting Optional

#### Liquorice tops

10 chocolate coated black liquorice bullets  
Gold luster dust for dusting optional

#### Assembly

30 Ferrero Rocher  
40g glucose syrup, in a piping bag

#### Tools and equipment



Food processor  
2 Saucepans  
Stick blender optional  
Measuring scales  
Rubber spatula  
Piping bags  
Tart rings 2cm diameter  
Palette knife  
3 Mixing bowls  
Rolling pin  
1 Baking tray

## INSTRUCTIONS

### Chocolate sable pastry tart shell

1. Preheat oven to 180 degrees Celsius. Place the plain flour, icing sugar, almond meal and cocoa powder into a food processor. Blitz to combine.
2. Add butter and pulse until a bread crumb consistency.
3. Add in egg yolk and vanilla, pulse until a dough forms.
4. Roll out the dough in between two sheets of baking paper to 2mm thickness.
5. Freeze for 30 minutes.
6. Grease tart rings, slice 2cm wide and 8cm long strips of the rolled out pastry.
7. Mould the strips into the rings and cut a 2cm diameter disc of pastry for the base of the pastry.
8. Chill the moulded tart rings in the freezer for 30 minutes.
9. 9. Blind bake for 12 minutes, remove the baking beans and bake for a further 5-8 minutes. Cool completely. Store in an airtight container. Keeps in an airtight container for 2 months.

### Salted caramel

1. Place the sugar and water into a saucepan over medium to low heat. Bring the mixture to an amber colour, swirling every now and then "DO NOT STIR".
2. Meanwhile bring cream and vanilla bean paste to a simmer over medium to low heat.
3. Once the sugar mixture has come to an amber colour, slowly add in the cream swirling gently until well incorporated.
4. Remove from the heat and add in the butter and salt, using a stick blender and blend until well combined Optional. Pour the mixture into a bowl and allow to cool down completely.

### Nutella ganache

1. Place the milk chocolate and dark chocolate in a microwave safe bowl, melt in the microwave in 30 second bursts.
2. Meanwhile bring cream to a simmer.  
Remove from the heat and pour the cream onto melted chocolate, using a spatula mix until well combined.
3. Add in the Nutella and salt. Using a stick blender, blend in the butter until smooth. Pour into a piping bag.

### Chocolate string

1. Melt the chopped dark chocolate in the microwave in 30 second bursts until completely melted.
2. Pour the melted chocolate into a piping bag. Snip a very small slit off the tip of the piping bag.
3. Carefully pipe a loop on a flat baking sheet and repeat to make 30 strings, make extra just in case.



4. Allow to cool down and harden before gently brushing the surface with luster dust.

#### **Liquorice tops**

1. Crumble the chocolate coating off the liquorice,
2. Cut each tube of liquorice into 3-4 tiny cylinders of 4mm tall
3. Dust them lightly with luster dust and set aside

#### **Assembly**

1. Pipe a thin layer of salted caramel on the bottom of the baked tart shells.
2. Cover the caramel with Nutella ganache just below the brim and set aside in the fridge to set for 15-20 minutes or until the ganache has set
3. Place a Ferrero Rocher on top of the chilled tart.
4. Pipe a small dollop of glucose syrup on the top of the Ferrero Rocher and press a Liquorice top to resemble the tops of a Christmas Bauble
5. Lastly, carefully peel off the chocolate string off the baking paper and pipe a dollop of glucose syrup on top of the liquorice to help stick the string in place and enjoy your homemade edible ornament.