

NEW YEAR'S EVE DESSERTS

BY MAJA VASE





RASPBERRY ÉCLAIR

Flirtingly fine and festive combination of raspberry, hazelnut and milk chocolate. The rustic hazelnut dress hides a delicate and delightful rhubarb mousse, velvety soft milk chocolate ganache and a deliciously crunchy and lightly salted hazelnut base.

10 SMALL CAKES

RASPBERRY MOUSSE

5 leaves of gelatine
75 g raspberries
75 g sugar
seeds of 1 vanilla bean
juice from 1/2 lemon
200 ml heavy cream
200 ml buttermilk

Soak gelatine in cold water. Bring raspberries, sugar, vanilla seeds and lemon juice to a boil in a small saucepan. Let simmer for a few minutes and remove from heat. Squeeze excess water from the gelatine and stir into the warm raspberry purée. Sift seeds from purée and allow to cool down until lukewarm.

Whip cream to soft peaks in a bowl. Mix buttermilk with the luke-warm raspberry purée and fold in whipped cream. Transfer mousse into small, elongated silicone moulds (13 x 2 1/2 cm) with just about 1 cm left to the edge, and freeze for at least 3 hours.

BASE

75 g milk chocolate, preferably Azélia 35 % from Valrhona
25 g feuillette/cornflakes
a pinch of salt

Melt chocolate in a bowl over a pan of simmering water (bain-marie) and remove from heat. Crush the feuillette/cornflakes coarsely

and stir in the melted chocolate. Season with salt. Roll the mass thin (ca. 3 mm) between two sheets of parchment paper and freeze for a moment, until the chocolate has set. Cut small bases from the chocolate, so they fit the silicone forms.

MILK CHOCOLATE GANACHE

150 g milk chocolate, preferably Azélia 35 % from Valrhona
75 ml heavy cream

Melt chocolate in a bowl over a pan of simmering water (bain-marie) and remove from heat. In a small saucepan, bring cream to boiling point and pour into chocolate while stirring in the middle of the bowl with a rubber spatula. Continue stirring until smooth and glossy. Blend ganache with a hand blender and pour into molds (on top of mousse). Press down a chocolate base in each of them and put back in freezer overnight.

HAZELNUT COATING

50 g hazelnuts
300 g milk chocolate, preferably Azélia 35 % from Valrhona
50 ml flavour neutral oil

Roast hazelnuts for approx. 5 minutes at 200 degrees C and rub in towel to remove loose skins. Allow nuts to cool down and chop finely. Melt chocolate in a bowl over a pan of simmering water (bain-marie) and remove from heat. Stir in oil and chopped hazelnuts. Transfer hazelnut chocolate to a small box. Using two toothpicks, dip a frozen cake into the chocolate. Repeat with the remaining cakes.

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DECORATION

raspberry liquorices from Johan Bülow
fresh raspberries
chocolate pearls
chocolate discs
red wood sorrel

Let cakes thaw in refrigerator. Decorate with liquorices, raspberries, chocolate pearls, chocolate discs and sorrel just before serving.

TIP

The cakes may seem advanced, but they aren't particularly difficult. Just make them one element at a time.

UPSIDE-DOWN TART

Here, the upside-down tart takes on a whole new meaning. On the inside, amazing velvety liquorice ganache, fresh raspberries and crunchy chocolate pearls. On the outside, creamy passion fruit mousse and colourfull decor. Who could resist?

6 SMALL TARTS

SHORTCRUST PASTRY

125 g all-purpose flour
25 g almond flour
50 g powdered sugar
75 g cold butter
a pinch of salt
1/2 egg

In a blender, pulse flour, almond flour, powdered sugar, butter and salt for a few seconds until combined. Bring dough together with the egg. Roll out dough between two sheets of parchment paper and refrigerate for at least 1 hour.

Gently, place dough into small tart rings (7-8 cm diameter). Bake for approx. 15 minutes at 175 degrees C until golden. Let cool completely.

LIQUORICE GANACHE

150 g white chocolate, preferably Ivoire 35 % from Valrhona
75 ml heavy cream
75 ml sweet liquorice syrup

Melt chocolate in a bowl over a pan of simmering water (bain-marie) and remove from heat. In a small saucepan, bring cream and syrup to boiling point and pour into chocolate while stirring in the middle of the bowl with a rubber spatula. Continue stirring until smooth and glossy. Blend ganache with a hand blender and refrigerate for at least a few hours.

PASSION FRUIT MOUSSE

3 leaves of gelatine
100 ml passion fruit purée
100 g sugar
200 ml heavy cream
100 ml Greek yogurt

Soak gelatine in cold water. In a small saucepan, bring passion fruit purée and sugar to a boil and remove from heat. Squeeze excess water from the gelatine and stir into warm passion fruit syrup. Let cool until lukewarm.

Whip heavy cream to soft peaks and fold in yogurt. Using a rubber spatula, carefully fold whipped cream into the lukewarm passion fruit syrup.

Transfer mousse into a quenelle silicone mould and freeze for at least 3 hours, preferably overnight.

ASSEMBLY AND DECORATION

fresh raspberries
white chocolate pearls
raspberry liquorices by Johan Bülow
liquorice flakes
edible flowers

Transfer liquorice ganache into a piping bag fitted with a round tip. Fill up tarts with liquorice ganache, raspberries and some chocolate pearls.

Turn tarts upside down on dessert plates and place a passion fruit mousse on top of each of them.

Let mousses thaw in fridge. Decorate with fresh raspberries, raspberry liquorices, liquorice flakes, and flower petals just before serving.





CHERRY

A dark-red cherry, shiny as a mirror and filled to the brim with taste sensations. Behind the beautiful glaze, a creamy cherry mousse hides, alongside a tangy buttermilk ganache and a wild and intense core of salty liquorice praline.

6 CAKES

SHORTCRUST PASTRY

125 g all-purpose flour
25 g almond flour
50 g powdered sugar
75 g cold butter
1 tsp. raw liquorice powder
a pinch of salt
1/2 egg

In a blender, pulse flour, almond flour, powdered sugar, butter, liquorice powder and salt for a few seconds until combined. Bring dough together with the egg. Roll out dough between two sheets of parchment paper and refrigerate for at least 1 hour.

Cut out small circles (3 cm diameter) from the dough with a cookie cutter and bake for approx. 10 minutes at 175 degrees until golden. Let cool completely.

BUTTERMILK GANACHE

100 g white chocolate, preferably Ivoire 35 % from Valrhona
50 ml heavy cream
30 ml buttermilk
1 tbsp freeze dried cherry powder

Melt chocolate in a bowl over a pan of simmering water (bain-marie) and remove from heat. In a small saucepan, bring cream and syrup to boiling point and pour into chocolate while stirring in the middle of the bowl with a rubber spatula. Continue stirring until smooth and glossy. Stir in buttermilk and cherry powder. Blend the ganache with a hand blender and transfer into small half sphere silicone mould (3 cm diameter). Freeze for at least 3 hours, preferably overnight.

LIQUORICE PRALINE

25 g blached almonds
25 g sugar
1/2 tsp raw liquorice powder
a pinch of salt

Roast almonds for approx. 5 minutes at 200 degrees C.

In a saucepan, carefully melt sugar to golden caramel and remove from heat. Immediately, stir in the almonds. Pour the caramelized almonds onto a piece of parchment paper and let cool completely.

Pour caramelized almonds into a blender and pulse until smooth butter (praline). Stir in liquorice powder and salt. Transfer liquorice praline into small half sphere silicone mould (3 cm diameter). Freeze for at least 3 hours, preferably overnight.

CHERRY MOUSSE

2 leaves of gelatine
50 g cherry syrup, preferably by Amarena Fabbri
50 g sugar
juice of 1/2 organic lemon
seeds of 1/2 vanilla bean
100 ml heavy cream
50 g Greek yogurt

Soak gelatine in cold water. In a small saucepan, cherry syrup, sugar, lemon juice and vanilla seeds to a boil and remove from heat. Squeeze excess water from the gelatine and stir into the warm cherry syrup. Let cool until lukewarm.

Whip heavy cream to soft peaks and fold in yogurt. Using a rubber spatula, carefully fold whipped cream into the lukewarm cherry syrup.

Transfer mousse into circle shaped silicone moulds (6 cm in diameter). Pair the frozen praline and ganache half spheres and carefully press down into the cherry mousses. Freeze overnight.

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GLAZE

6 leaves of gelatine
150 g white chocolate, preferably Ivoire 35 % from Valrhona
100 ml heavy cream
50 ml water
150 g sugar
150 g glucose syrup
red food colouring

Soak gelatine in cold water. Chop chocolate finely and pour into a plastic pitcher. In a saucepan, bring cream, water, sugar and glucose syrup to a boil and remove from heat. Squeeze excess water from the gelatine and stir into the warm cream. Pour cream over chocolate and blend with a hand blender. Add food colouring and blend again. Cover the surface with cling film and let the glaze cool down to 35 degrees.

ASSEMBLY AND DECORATION

wood sorrel

Using a toothpick, dip a frozen mousse ball into the glaze. Carefully, place the mousse ball on a liquorice base and remove the toothpick. Repeat with the remaining mousse balls.

Let the cakes thaw in the refrigerator and decorate with sorrel just before serving.

TIP

The cherry mousse has a very delicate pink colour. If you would like a stronger colour for the mousse, you can put a few drops of red fruit colouring in the cream before you whip it.

TIP

Prepare the cake elements a few days ahead of time, so you only have to assemble and decorate them, on the day you will be serving them.





FRENCH LEMON MERINGUE TART

A new cheeky take on the classic lemon tart. Flaky shortcrust pastry filled up with a perfectly tangy lemon curd, an elegant mini macaron and a gnarled toasted meringue tree.

8-10 SMALL TARTS

SHORTCRUST PASTRY

125 g all-purpose flour
25 g almond flour
50 g powdered sugar
75 g cold butter
a pinch of salt
1/2 egg

In a blender, pulse flour, almond flour, powdered sugar, butter, and salt for a few seconds until combined. Bring dough together with the egg. Roll out dough between two sheets of parchment paper and refrigerate for at least 1 hour.

Gently, place dough into small tart rings (5-6 cm diameter). Bake for 10-15 minutes at 175 degrees C until golden. Let cool completely.

CHOCOLATE LAYER

100 g white chocolate, preferably Ivoire 35 % from Valrhona

Melt and temper the chocolate. Brush the tart shells with a thin layer of the tempered chocolate.

LEMON CURD

1 leaf of gelatine
200 ml lemon juice
200 g sugar
2 large eggs
60 g soft butter

Soak gelatine in cold water. In a saucepan, warm up lemon juice, sugar and eggs to 83 degrees C while stirring. Remove pan from heat. Squeeze excess water from the gelatine and stir into the warm lemon cream. Add butter. Blend the curd with a hand blender and pour into tart shells. Refrigerate for 1-2 hours, until the curd has set.

TOasted Meringue

1 egg white
50 g sugar

In a bowl, beat the egg white until soft peaks form. Add sugar, a little at a time, still beating until the meringue is stiff and glossy.

Dip the bottom of a small pot in the meringue and make a print on a plate. Toast the meringue until golden with a blow torch. Repeat with remaining plates.

DECORATION

small lemon macarons
yellow pansies

Place a lemon tart and a lemon macaron on the toasted meringue circle. Decorate with flower petals.

TIP

If you don't have a small pot, you can use another round, flat object.

TIP

You can let your guests make their own meringue tree. It's great fun!

TROPICAL LEMON TART

Same lemon tart, new look. The meringue tree and mini macaron is now replaced with pink raspberry dust and a large, crispy and salty coral flake.

I'm in love with them both!

8-10 SMALL TARTS

SHORTCRUST PASTRY

125 g all-purpose flour
25 g almond flour
50 g powdered sugar
75 g cold butter
a pinch of salt
1/2 egg

In a blender, pulse flour, almond flour, powdered sugar, butter, and salt for a few seconds until combined. Bring dough together with the egg. Roll out dough between two sheets of parchment paper and refrigerate for at least 1 hour.

Gently, place dough into small tart rings (5-6 cm diameter). Bake for 10-15 minutes at 175 degrees C until golden. Let cool completely.

CHOCOLATE LAYER

100 g white chocolate, preferably Ivoire 35 % from Valrhona

Melt and temper the chocolate. Brush the tart shells with a thin layer of the tempered chocolate.

LEMON CURD

1 leaf of gelatine
200 ml lemon juice
200 g sugar
2 large eggs
60 g soft butter

Soak gelatine in cold water. In a saucepan, warm up lemon juice, sugar and eggs to 83 degrees C while stirring. Remove pan from heat. Squeeze excess water from the gelatine and stir into the warm lemon cream. Add butter. Blend the curd with a hand blender and pour into tart shells. Refrigerate for 1-2 hours, until the curd has set.

CORALS

80 ml water
30 ml flavour neutral oil
10 g all-purpose flour
a pinch of salt
yellow food colouring

Mix all the ingredients. Heat up a non-stick frying pan without oil. Pour a table spoon of the mixture into the pan. Cook for a few minutes until no bubbles appear. Remove from pan and drain on paper towels. Repeat with the remaining dough.

DECORATION

freeze-dried raspberry powder
edible flowers

Place a lemon tart on a dessert plate and sift raspberry powder over it. Decorate with a coral and some flower petals.

TIP

A scoop of raspberry sorbet on the side would be an amazing addition.





DANISH ‘GATEAU MARCEL’

The incredibly popular Danish chocolate mousse cake cut into rectangles and decorated with crispy flakes, halved blackberries and red wood sorrel.

8 PERSONS

GATEAU MARCEL

200 g dark chocolate, preferably Manjari 64 % from Valrhona
200 g butter
200 g sugar
140 g egg yolks
160 g egg whites
75 g blackberry jam

Melt chocolate and butter in a bowl over a pan of simmering water (bain-marie) and remove from heat. In another bowl, beat 140 g of the sugar and the egg yolks light and fluffy and stir in the chocolate mixture. In a third bowl, beat the remaining 60 g of sugar and the egg whites until stiff peaks form and carefully, fold into the mixture.

Pour half the chocolate mousse into a square tin (18 x 18 cm) lined with parchment paper and bake for 20-25 minutes at 175 degrees C. Allow the cake to cool down and freeze for 5-10 minutes.

Spread out a thin layer of blackberry jam on top of cake. Top with the remaining chocolate mousse.

Freeze cake for at least 3 hours, preferably overnight.

CORALS

80 ml water
30 ml flavour neutral oil
10 g all-purpose flour
a pinch of salt
purple food colouring

Mix all the ingredients. Heat up a non-stick frying pan without oil. Pour a table spoon of the mixture into the pan. Cook for a few minutes until no bubbles appear. Remove from pan and drain on paper towels. Repeat with the remaining dough.

DECORATION

chocolate shards
fresh blackberries
red wood sorrel

Cut the frozen cake into rectangular pieces and let thaw on dessert plates. Decorate each piece with corals, chocolate shards, blackberries and wood sorrel.



SATED CARAMEL BLACK CURRANT CAKES

Silky salted caramel ganache embraced by buttery, flaky biscuits. In the middle a beautiful, dark-red, and chewy black currant caramel. To top it off, a glittery, golden chocolate disc, tangy black currant powder and red wood sorrel.

10 SMALL CAKES

SHORTCRUST PASTRY

125 g all-purpose flour
25 g almond flour
50 g powdered sugar
75 g cold butter
a pinch of salt
1/2 egg

In a blender, pulse flour, almond flour, powdered sugar, butter, and salt for a few seconds until combined. Bring dough together with the egg. Roll out dough between two sheets of parchment paper and refrigerate for at least 1 hour.

Cut out small circles (6 cm diameter) from the dough with a cookie cutter. Cut out small circles (2 1/2 cm diameter) in half of the the cake circles with a smaller cookie cutter. Bake for approx. 10 minutes at 175 degrees until golden. Let cool completely.

SALTED CARAMEL GANACHE

150 g Dulcey 32 % from Valrhona
75 ml heavy cream
10 g glucose syrup
a pinch of salt

Melt chocolate in a bowl over a pan of simmering water (bain-marie) and remove from heat. In a small saucepan, bring cream and syrup to boiling point and pour into chocolate while stirring in the middle of the bowl with a rubber spatula. Continue stirring until smooth and glossy. Season with salt. Blend ganache with a hand blender and refrigerate for a few hours until the ganache has set.

BLACK CURRANT CARAMEL

25 ml heavy cream
25 g black currant purée
100 g sugar

In a saucepan, warm up cream and black currant purée to just below boiling point and set aside. In another saucepan, carefully melt the sugar to golden caramel. Remove pot from heat and add the black currant cream, a little at a time, while constantly stirring. Pour caramel into a bowl and let cool and thicken.

DECORATION

small chocolate discs brushed with edible gold dust
freeze-dried black currant powder
red wood sorrel

Transfer caramel ganache into a piping bag fitted with a round tip. Pipe a ring on the shortcrust circles without holes in them. Pair with the remaining circles. Transfer the black currant ganache into a piping bag fitted with a round tip and fill up the holes in the cakes. Decorate with chocolate circles, black currant powder and wood sorrel.

BUTTERMILK CHERRY ICE CREAM

Creamy ice cream spoiled with vanilla alongside Amarena cherries, crunchy cherry crumble and crispy, pink chocolate shards. A lovely, simple dessert that will sweep most people right off of their feet.

4-6 SERVINGS

CHERRY CRUMBLE

25 g all-purpose flour
25 g almond flour
25 g sugar
25 g butter
a pinch of salt
2-3 tbsp freeze-dried cherry powder

Pour all-purpose flour, almond flour, sugar, butter and salt into a bowl and crumble it all together your fingers. Spread out the crumble on a baking sheet with parchment paper and bake for appr. 10 minutes at 175 degrees C, until golden. Let cool completely and stir in the cherry powder.

BUTTERMILK ICE CREAM

250 ml buttermilk/kefir
115 ml heavy cream
115 g sugar
seeds of 1 vanilla bean
juice from 1 lemon

Mix all the ingredients in a bowl. Blend mixture with a hand blender and run on an ice cream machine. Put the ice cream in a box in your freezer.

CHERRY SHARDS

100 g white chocolate, preferably Ivoire 35 % from Valrhona
2 tbsp freeze dried cherry powder

Melt and temper the chocolate. Mix in a little cherry powder. Roll the cherry chocolate thin between two sheets of plastic and refrigerate for a moment, until the chocolate has set. Break into small flakes.

SERVING

2-3 tbsp Amarena cherries

Pour a spoonful of cherry crumble in the bottom of a bowl and lay 3-4 cherries (and some of the syrup) on top. Place a scoop of buttermilk ice cream on top of the cherries and decorate with 3-4 cherry chocolate shards. Serve immediately.

TIP

If you lack time or ice cream machine, you can replace the homemade buttermilk ice cream with a high quality store-bought vanilla ice cream instead.

WONDERFUL VARIATION

If you are housing liquorice lovers, you can choose to hide a bit of sweet liquorice syrup underneath the cherry crumble.





PASSION FRUIT SPIRAL

A new favourite of mine. Not only am I in love with the hypnotising chocolate spiral. I'm also a little crazy about how the tangy passion fruit dances around with the sweet milk chocolate and the salty peanuts. The cake offers both crunchy, crispy, creamy and silky smooth elements. Utter joy!

6 CAKES

MILK CHOCOLATE CREMEUX

1/2 leaf of gelatine
120 g milk chocolate, preferably Jivara 40 % from Valrhona
15 g sugar
2 egg yolks
80 ml heavy cream
80 ml whole milk

Soak gelatine in cold water. Chop chocolate finely and pour into a bowl. Lightly beat sugar and egg yolks in a bowl. In a saucepan, bring cream and milk to just below boiling point and pour into the egg yolks while beating. Transfer mixture back to saucepan and warm up to 83 degrees C, constantly stirring. Squeeze excess water from the gelatine and stir into the cream. Pour the cream over the chopped chocolate while stirring in the middle of the bowl with a rubber spatula. Continue stirring until smooth and glossy. Blend the cremeux with a hand blender and pour into small spiral silicone moulds (7 cm diameter). Freeze overnight.

PASSION FRUIT MOUSSE

3 leaves of gelatine
100 ml passion fruit purée
100 g sugar
200 ml heavy cream
100 ml Greek yogurt

Soak gelatine in cold water. In a small saucepan, bring passion fruit purée and sugar to a boil and remove from heat. Squeeze excess water from the gelatine and stir into warm passion fruit syrup. Let cool until lukewarm.

Whip heavy cream to soft peaks and fold in yogurt. Using a rubber spatula, carefully fold whipped cream into the lukewarm passion fruit syrup.

Pour mousse into small, circle shaped silicone moulds (7 cm diameter) and freeze for at least 3 hours, preferably overnight.

CRUNCHY BASE

40 g sugar
40 g salted peanuts
100 g milk chocolate, preferably Jivara 40 % from Valrhona
30 g feuillette/crushed cornflakes

In a saucepan, carefully melt sugar to a golden caramel and remove from heat. Immediately stir in peanuts. Pour caramelized peanuts out onto parchment paper and let cool completely. Blend 50 g to smooth butter with an effective hand blender and chop the remaining 30 g finely.

Melt chocolate in a bowl over a pan of simmering water (bain-marie) and remove from heat. Stir in peanutbutter, finely chopped peanuts and feuillette/crushed cornflakes. Roll the mixture thin between two sheets of parchment paper and freeze for just a moment until the chocolate has set.

Cut out small, round bases (7 cm diameter) in the chocolate with a warm cookie cutter. Take out the passion fruit mousses from the freezer and cut out small circles (2 1/2 cm diameter) with a warm cookie cutter. Place the passion fruit mousse rings on the crunchy bases and put back in freezer.

CHOCOLATE COATING

70 g salted peanuts
300 g milk chocolate, preferably Jivara 40 % from Valrhona
50 ml flavour neutral oil

Chop peanuts finely. Melt chocolate in a bowl over a pan of simmering water (bain-marie) and remove from heat. Stir in oil and chopped peanuts. Transfer chocolate to a small box. Using two toothpicks, dip a frozen cake into the chocolate. Repeat with the remaining cakes. Refrigerate.

PASSION FRUIT GANACHE

50 g white chocolate, preferably Ivoire 35 % from Valrhona
25 ml heavy cream
25 ml passion fruit purée

Melt chocolate in a bowl over a pan of simmering water (bain-marie) and remove from heat. In a small saucepan, bring cream and passion fruit purée to a boil and pour into chocolate while stirring in the middle of the bowl with a rubber spatula. Continue stirring until smooth and glossy. Blend ganache with a hand blender and transfer to a piping bag fitted with a round tip. Fill up the holes in the cakes with the ganache.

DECORATION

dark chocolate straws
cocoa powder

Place the frozen chocolate spirals on top of the cakes and let thaw. Place two chocolate straws on each cake and sift cocoa powder over the cakes.

TIP

The passion fruit mousse has a very delicate yellow colour. If you would like a stronger yellow colour, you can add a few drops of yellow food colouring in the cream before whipping it.

TIP

If you can't find small round silicone moulds, you can make the mousse in one large silicone mould and cut out small cakes with a cookie cutter when the mousse is completely frozen. The spiral mould, however, is a must-have. It is called 'Tourbillon' from Silikomart.

TIP

The cakes can be assembled the day before and kept in the fridge.

TIP

The cremeux can be quite mischievous. Here are my best tips:

1. Be precise with the temperatures when making the cremeux. It has to be 83 degrees C in the entire pot.

2. Tap silicone mould down a few times on counter top to remove air bubbles

3. Place your silicone mould in the coldest place in your freezer.





CHOCOLATE CRYSTAL BALL

One look into the crystal ball will reveal a gentle, bright pink blackberry core surrounded by a creamy milk chocolate mousse. The crystal ball is perfected with a beautiful mirror glaze, that reflects the festive fireworks on the night sky.

6 CAKES

COCOA BISCUIT BASE

100 g oat biscuits
5 g cocoa powder
1/3 tsp salt
50 g butter

In a blender, process biscuits until fine crumbs form. Pour biscuit crumbs, cocoa powder and salt into a bowl. In a small saucepan, melt butter and stir into biscuit mixture.

Place a cookie cutter (4 cm diameter) on a cutting board lined with parchment paper and put in a bit of the biscuit mixture. Using your fingers, flatten the base and gently remove the cookie cutter. Repeat with the rest of the mixture. Refrigerate.

BLACKBERRY MOUSSE

2 1/2 leaves of gelatine
40 g blackberries
40 g sugar
seeds of 1/2 vanilla bean
juice of 1/3 lemon
100 ml heavy cream
100 ml buttermilk

Soak gelatine leaves in cold water. In a small saucepan, bring blackberries, sugar, vanilla seeds, and lemon juice to a boil. Let simmer for a couple of minutes and remove from the heat. Squeeze excess water from the gelatine and stir into the warm blackberry mixture. Let

cool until lukewarm.

In a bowl, whip cream lightly. Stir buttermilk into the lukewarm blackberry purée and fold in the whipped cream. Transfer the mousse into circle shaped silicone moulds (3 cm diameter) and freeze for at least 3 hours.

CHOCOLATE MOUSSE

165 g milk chocolate, preferably Jivara 40 % from Valrhona
250 ml heavy cream

Melt chocolate in a bowl over a pan of simmering water (bain-marie) and remove from heat. In a small saucepan, bring 75 ml of cream to a boil and pour into chocolate while stirring in the middle of the bowl with a rubber spatula. Continue stirring until smooth and glossy. In a bowl, lightly whip the remaining 175 ml of cream. Carefully, fold the whipped cream into the chocolate.

Transfer the mousse to circle shaped silicone moulds (6 cm diameter) and put a blackberry mousse in each of them. Freeze overnight.

COCOA GLAZE

6 leaves of gelatine
100 ml heavy cream
60 ml water
150 g sugar

150 g glucose syrup
60 g cocoa powder

Soak gelatine in cold water. In a small saucepan, bring cream, water, sugar and glucose syrup to a boil and remove from the heat.

Squeeze excess water from the gelatine and stir into the warm cream. Sift cocoa powder into a bowl and add the warm cream. Stir until combined. Pour glaze in a tall plastic pitcher and blend with a hand blender. Cover the surface with cling film and let cool to 35 degrees C.

ASSEMBLY AND DECORATION

dark chocolate straws
red wood sorrel

Using a toothpick, dip a frozen mousse ball into the approx. 35 degrees C warm glaze. Place on a biscuit base and carefully remove toothpick. Repeat with the remaining mousse balls. Let thaw in refrigerator.

Decorate with chocolate straws and wood sorrel just before serving.

TIP

The moulds I use are named 'Truffles' from Silikomart.



NEW YEAR'S MACARONS

Can you serve champagne on a stick? Of course you can! Just look here.

Gallantly golden macarons on a stick with wonderful dashes of champagne, Danish 'kransekage', black currant, vanilla and white chocolate. I couldn't go for less!

30-40 MACARONS

MACARON SHELLS

150 g powdered sugar
150 g almond flour
110 g egg whites
pink food colouring
150 g sugar
50 g water

In a bowl, stir powdered sugar, almond flour, 55 g of egg whites and food colouring with a rubber spatula until a paste forms.

In a small saucepan, bring sugar and water to a boil. Let boil until it reaches 118 degrees C. In the meantime, whisk the remaining egg whites with a hand mixer until stiff peaks form. Slowly add the warm syrup to the egg whites while constantly whisking. Whisk at high speed until the mixture is thick and shiny. Using a rubber spatula, carefully fold the meringue into the almond paste. Transfer batter into a piping bag fitted with a round tip and pipe small shells (3 cm diameter) onto baking sheets lined with parchment paper. Bake for 10 minutes at 150 degrees C (in a fan oven). Let cool completely.

CHAMPAGNE GANACHE WITH VANILLA

200 g white chocolate, preferably 35 % from Valrhona
50 ml heavy cream
50 ml Champagne
10 g black currant purée (without seeds)
seeds of 1 vanilla bean

Melt chocolate in a bowl over a pan of simmering water (bain-marie) and remove from heat. In a small saucepan, bring cream, Champagne, black currant purée and vanilla to a boil and pour into chocolate while stirring in the middle of the bowl with a rubber spatula. Continue stirring until smooth and glossy. Blend ganache with a hand blender and refrigerate until set. Pour into a piping bag fitted with a round tip.

BLACK CURRANT MARZIPAN

50 g marzipan
30 g black currant jam

Knead marzipan and black currant jam in a bowl and transfer to a piping bag fitted with a small, round tip.

ASSEMBLY AND DECORATION

edible golden leaves
edible gold dust

Pipe a ring of ganache on half of the shells and fill those rings with the black currant marzipan. Pair with the remaining shells. Stick wooden sticks in the cakes and decorate with gold leaves and gold dust.

TIP

Assemble the cakes a few days ahead so that the shells and filling get a chance to 'melt' together.

TIP

It's completely up to you how you wish to serve your cakes. I've put mine in a flower oasis covered with golden paper.

LIQUORICE MACARONS

Beautiful macarons, black as the night, with glittering dashes of silver. The cakes consist of crispy macaron shells and a silky and perfectly salted liquorice ganache.

Little taste explosions to go with your champagne.

30-40 MACARONS

MACARON SHELLS

150 g powdered sugar
150 g almond flour
110 g egg whites
1 tsp edible black coal powder
150 g sugar
50 g water

In a bowl, stir powdered sugar, almond flour, 55 g of egg whites and coal powder with a rubber spatula until a paste forms.

In a small saucepan, bring sugar and water to a boil. Let boil until it reaches 118 degrees C. In the meantime, whisk the remaining egg whites with a hand mixer until stiff peaks form. Slowly add the warm syrup to the egg whites while constantly whisking. Whisk at high speed until the mixture is thick and shiny. Using a rubber spatula, carefully fold the meringue into the almond paste. Transfer batter into a piping bag fitted with a round tip and pipe small shells (3 cm diameter) onto baking sheets lined with parchment paper. Bake for 10 minutes at 150 degrees C (in a fan oven). Let cool completely.

LIQUORICE GANACHE

150 g milk chocolate, preferably Jicara 40 % from Valrhona
75 ml heavy cream
75 ml salty liquorice syrup from Johan Bülow
1/3 tsp edible black coal powder

Melt chocolate in a bowl over a pan of simmering water (bain-marie) and remove from heat. In a small saucepan, bring cream, liquorice syrup and coal powder to a boil and pour into chocolate while stirring in the middle of the bowl with a rubber spatula. Continue stirring until smooth and glossy. Blend ganache with a hand blender and refrigerate until set.

Transfer to a piping bag fitted with a round tip and pipe tips on half of the shells. Pair with the remaining shells.

DECORATION

edible silver dust
vodka

Mix a little silver dust and vodka in a bowl and make small splashes on the cakes with a brush. Keep them in a box in the refrigerator up until serving.

TIP

Assemble the cakes a few days ahead so that the shells and filling get a chance to 'melt' together.

TIP

If you can't find black coal powder, use black food colouring instead.



THANK YOU

I would love to see your desserts on Instagram:

#majavase @majachocolat

Thank you so much for your loyal support, incredibly sweet comments and high fives. It means the world to me.

With Love,
Maja Vase