



MAKES: 12 x 80g mousse domes **PREP:** 2 hours 20 minutes, plus freezing **COOK:** 10-12 minutes
Refer to recipe for component breakdowns

brandy spiced Christmas

Mirror Glazed Mousse Domes with Cranberry Cookie

Celebrate the season with this deluxe festive dessert. Brandy spiced mousse, combines with coconut, cranberry and dark chocolate for a taste of nostalgia. A glossy covering of red coloured Queen mirror glaze to top off.

Ingredients

Brandy Spiced Mousse

Makes: 12 x 80g mousse domes

Prep: 1 hr 30 min **Freeze:** 24 hours

200mL milk

1 cinnamon quill

1 star anise

1 clove

1 tsp Queen Pro Organic Vanilla Bean Paste

8g gelatine, gold leaf

120mL cream

1 tsp Queen Pro Natural Brandy Flavour

210g white chocolate

Cranberry Cookie Base

Prep: 30 min **Cook:** 10-12 min

200g butter, soft

100g icing sugar

140g corn flour

180g plain flour

40g desiccated coconut

20g cocoa powder

1 tsp Queen Pro Natural Orange Extract

90g dark chocolate

90g dried cranberries

Assembly

Prep: 20 min **Freeze:** 2-3 hours

Queen Pro White Mirror Glaze

Queen Red Gel Food Colour

chopped pistachios, to garnish

white edible flowers, to garnish

Method

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Queen Professional Brand Ambassador

STEP 1

For brandy spiced mousse domes; in a small saucepan place milk, cinnamon, star anise, cloves and vanilla bean paste and bring to a boil. Remove from heat and set aside for 1 hour.

STEP 2

Place cream into a mixing bowl and whisk to medium peaks, set aside in fridge.

STEP 3

Place gelatine sheets into iced water for 5 minutes minimum. Put milk back on the heat and bring to a simmer, then remove from heat. Squeeze out liquid from gelatine sheets, place into milk and mix well. Place chocolate in a bowl, then strain hot milk mixture over chocolate and mix to create a ganache. Cool ganache down to 30°C.

STEP 4

Fold brandy flavour and whipped cream into ganache. Pour into 80g dome shaped moulds. Place in freezer for 24 hours.

STEP 5

For the cranberry cookie bases; place butter and icing sugar into a mixing bowl with the paddle attachment and beat until smooth and pale. Add in remaining ingredients except chocolate and cranberries and mix together. Add in chocolate and cranberries.

STEP 6

Preheat oven to 180°C. Roll out dough between 2 sheets of baking paper to 5mm thick. Cut out desired rounds to the same size as mousse domes and place on to trays lined with baking paper and bake for 10-12 minutes. Set aside to cool.

STEP 7

To assemble, demould mousse from the freezer and place onto a wire rack on top of a plastic wrapped tray.

See over for remaining method



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Method *(Continued)*

STEP 8

For the glaze; shake jar of White Mirror Glaze for 8-10 seconds and pour into a bowl. Stir through red food colour to desired hue. Pour into a piping bag. Pipe the red glaze evenly over domes, tap rack a few times to allow for excess run off of glaze. Place tray into the freezer for 2-3 hours.

STEP 9

Remove domes from rack and place on top of biscuit bases. Garnish with chopped pistachios and white edible flowers.