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SHORTBREAD WREATH

Kirsten Tibballs' spectacular and delicious Christmas shortbread stack is filled with cinnamon ganache and decorated with nuts and dried fruit - Yule love it! The complete recipe is spectacular but you can also simplify the shape of the shortbread and the complexity of the garnish.



Makes: 10

Time: 3 hours



INGREDIENTS

Coconut Shortbread Pastry

75 grams (2.6 oz) unsalted butter, chopped and at room temperature
50 grams (1.8 oz) pure icing sugar
25 grams (1 oz) egg (1 small egg, lightly whisked, then weighed)
2 tbsp desiccated coconut
130 grams (4.5 oz) plain flour
pinch salt
large pinch baking powder

Cinnamon & Nutmeg Ganache

140 grams (4.9 oz) thickened cream (35% fat)
pinch ground nutmeg
½ tsp ground cinnamon
60 grams (2 oz) milk chocolate
75 grams (2.6 oz) dark chocolate

Garnish

100 grams (3.5 oz) your favourite chocolate
10 glace cherries
36 whole almonds, skin on
10 pistachios
36-40 whole roasted hazelnuts
icing sugar, for dusting



METHOD

Coconut Shortbread Pastry

1. Place the butter and icing sugar in mixing bowl and beat until smooth. In a Thermomix, **30 sec/speed 3**. You may need to scrape down and mix again if not incorporated.

2. Add egg and coconut. Mix until combined or for **30 sec/speed 3**.

3. Add flour, salt and baking powder. Combine, or in a Thermomix **20 sec/speed 3**.

4. Once the pastry has come together, press into a neat, flat square and wrap in plastic wrap. Place in the fridge for 30 minutes to 1 hour.

Cinnamon & Nutmeg Ganache

5. In a saucepan, boil the cream, nutmeg and cinnamon.

6. Place both the milk couverture and dark couverture in a bowl.

7. Pour the hot mixture over the couverture and whisk by hand until the chocolate has fully melted.

8. Cover the top of the bowl with plastic wrap touching the surface. Leave the ganache at room temperature for approx. 1-2 hours until it reaches a piping consistency.



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Rolling the Pastry

9. Preheat oven to 160°C (320°F). Lightly dust the bench with flour and cut the pastry in half.

10. Roll the pastry in two batches. Lightly dust the top of the first half of pastry and roll out to a 3mm thickness with a rolling pin. Keep moving the pastry and dusting it as you go to ensure it doesn't stick.

11. Using a 70mm cutter, cut out discs. Cut the centre out of each disc with a 40mm cutter to create rings. Place the rings onto a silicone mat on top of a baking tray (perforated if you have one) or an aluminium tray lined with baking paper.

12. Reserve any offcuts and add them to the second batch of fresh dough. Repeat the process until you have 30 discs in total.

13. Bake for 10-12 minutes 160°C (320°F). Remove from oven and allow to cool at room temperature.

Assembly

14. Transfer the ganache to a disposable piping bag fitted with an 8mm round piping tip.

15. Pipe a layer of ganache onto the ring. Place another ring on top and gently press it, ensure you don't press it too hard or the ganache will spill out. Pipe another layer of ganache and set another ring on top.



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Garnish

16. Temper the couverture chocolate. In a Thermomix, warm chocolate to 50°C (120°F) by mixing **6 min/50°C (120°F)/speed 2**, or until melted. Then stir without heat on speed 2 until temperature reduces to 37°C (100°F). (You can watch me temper chocolate when I'm making truffles.)

17. Quarter the glacé cherries and cut the pistachios in half.

18. Prepare a paper piping cone (you can watch me make one in this ice cream video) and fill it with a small amount of tempered chocolate.

19. Pipe a drop of chocolate onto the nuts and cherries and decorate the top of the wreath, using the chocolate to secure them.

20. Dust with icing sugar prior to serving.

Tips

- Feel free to simplify this recipe by leaving some elements out or cutting a simpler shape.
- Use flour liberally when rolling out shortbread.
- See [My Christmas Menu](#) for more festive ideas.



SHORTBREAD WREATH

Makes: 10



SHOPPING LIST:

- Unsalted butter (75 grams / 2.6 oz)
- Pure icing sugar (50 grams / 1.8 oz)
- Egg (25 grams / 1 oz)
- Desiccated coconut (2 tbsp)
- Plain flour (130 grams / 4.5 oz)
- Baking powder (large pinch)
- Thickened cream (140 grams / 4.9 oz)
- Ground nutmeg (pinch)
- Ground cinnamon (½ tsp)
- Milk chocolate (60 grams / 2 oz)
- Dark chocolate (75 grams / 2.6 oz)
- Chocolate of your choice (100 grams / 3.5 oz)
- Glace cherries (10)
- Whole almonds, skin on (36)
- Pistachios (10)
- Whole roasted hazelnuts (36-40)



NOTES & TIPS:

- Plus extra for dusting
- 1 small egg
- 35% fat