

## Rudolph ' s Red Nose

Cuisine: N/A

Recipe Type: International

Cooking Time: 25 Mins

Serving: 1 Peoples

Ingredients:

- Vanilla Sponge:, 0
- Flour, 120 g
- Pinch Salt, 2 g
- Baking powder, 2 g
- 4 Large Egg, s, seperated 200 g
- Sugar, 220 g
- Boiling Water, 45 mL
- Vanilla Extract, 10 mL
- [Nestlé® Docello® Crème Brulee](#) Dessert Powder, 115 g
- Chockella Ganache:, 0
- Dark chocolate, Chopped 90 g
- Nestlé® Chokella®, 60 g
- Cream, 250 mL
- Vanilla Essence, 5 g
- Coffee Panna Cotta Cream:, 0
- Whipping Cream, 200 mL
- [Nestlé® Docello® Panna Cotta](#) Dessert Powder, 70 g
- Coffee granules, 5 g
- Chocolate Mousse:, 0
- [Nestlé® Docello® Chocolate Mousse](#) Dessert Powder, 250 g
- Full Cream Milk, 500 mL
- 1 x 18cm Brownie, cake disc/layer 250 g

Nutritional Information:

- Energy (kcal) *5076 kcal*
- Protein (g) *105 g*
- Fats, total (g) *256 g*
- Carbohydrate, total (g) *857 g*
- Sugars, total (g) *594 g*
- Fats, saturated (g) *136 g*
- Fiber, total dietary (g) *40 g*
- Sodium (mg) *3815 mg*
- Calcium (mg) *1452 mg*
- Cholesterol (mg) *1161 mg*
- Iron (mg) *21 mg*
- Vitamin A, IU *5199 IU*
- Vitamin C (mg) *11 mg*
- Vitamin D (µg) *485 IU*

**Procedure:**

**1 Vanilla Sponge:**

**2** 1. Preheat the oven to 160°C.

**3** 2. Grease and line a 18cm cake tin.

**4** 3. Sift the flour, salt and baking powder into a bowl.

**5** 4. In another bowl in an electric mixer beat together the egg yolks and sugar on medium-low speed until light and fluffy.

**6** 5. Beat in the eater and vanilla.

**7** 6. Add in the sifted dry ingredients in three batches; until the flour is just incorporated.

**8** 7. In a separate bowl beat the egg whites until stiff peak.

**9** 8. Fold the egg whites into the batter and pour into your prepared cake tin.

**10** 9. Bake for 15 – 20 minutes or until it springs back.

**11** 10. Remove from the oven and allow to cool.

**12 Chocolate Ganache:**

**13** 1. In a double boiler over simmering water melt together the dark chocolate, Nestlé® Chokella® and cream. Stir until you have a smooth mixture.

**14 Chocolate Mousse:**

**15** 1. In a large bowl mix together the Nestlé® Docello® Chocolate Mousse Dessert Powder and milk until combined.

**16** 2. Place into an electric mixer and beat on low for 2 minutes then on high for 5 minutes.

**17** 3. Cover and set aside until needed.

**18 Coffee Panna Cotta Cream:**

**19** 1. Whip the cream in an electric mixer until soft peaks form.

**20** 2. Add the coffee granules and the Nestlé Docello Panna Cotta Dessert Mix and beat the cream until stiff.

**21 Assembly:**

**22** 1. Cut the vanilla cake into two disks.

**23** 2. Spread chocolate mousse between the two disks.

**24** 3. Spread a generous layer of the Panna Cotta cream on top of the second vanilla cake.

**25** 4. Add the brownie layer on top of the Panna Cotta cream. Pour a generous amount of Chockella ganache over the top of the Brownie layer and garnish with chocolates, chocolate bark and gold dust.