



Hibiscus Ho-Hos

By: Jessica Ellington

Ingredients

Hibiscus Simple Syrup Soaked Sponge

100 g (3.53 oz) Granulated sugar
100 g (3.53 oz) Water
20 g (0.71 oz) **Hibiscus Flavor Paste (DRE 24320 7)**
1 **Cocoa Sponge Sheet (699820)**

Hibiscus Cream Filling

280 g (9.88 oz) Heavy Cream
8 g (0.28 oz) Powdered Sugar
6 g (0.21 oz) **Stabifix F (DRE 31904 9)**
30 g (1.13 oz) **Hibiscus Flavor Paste (DRE 24320 7)**

As needed **Natural Dark Confectionery Coating (GM 200059)**

Optional **White Chocolate Coating (GM WCOAT22) with 10% Hibiscus Flavor Paste (DRE 24320 7)**
(for decoration)

Optional **White Chocolate Microdrops (96361)**
(for decoration)

Directions

Hibiscus Simple Syrup Soaked Sponge:

1. Bring water and sugar to a boil.
2. Stir in Hibiscus Flavor Paste.
3. Set aside to cool.
4. Once cool, brush all the simple syrup onto the sugared side of the Cocoa Sponge Sheet.
5. Cut Cocoa Sponge Sheet and parchment in half lengthwise so the two sheets measure 15"x11."

Hibiscus Cream Filling:

1. In the bowl of a stand mixer, whip all ingredients on medium speed until soft peaks form.

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Hibiscus Ho Hos

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Assembly:

1. Spread half of hibiscus cream filling on each half of sponge sheet.
2. With the short side facing you, gently roll the edge of the sponge away from you .
3. Lift the parchment paper to help finish rolling the sponge, stop once you've reached the center.
4. Repeat process on the opposite side.
5. Cut the sponge in half where the two rolled pieces meet and gently roll each log over so that the seam rests on the bottom.
6. Repeat process with the second half of sponge sheet.
7. Freeze logs on parchment paper.
8. Once frozen, trim both ends of the log and cut into 3.5" pieces.
9. Dip each log into melted confectionery coating and decorate as desired.

Recommended: melt white confectionery coating with 10% Hibiscus Flavor Paste to stripe the tops of Ho-Hos. Sprinkle with White Chocolate Microdrops to finish.