



ROSE CUP - MOTHER'S DAY

👤 Intermediate level

PISTACHIO STREUSER

INGREDIENTS

unsalted butter 82% fat
unrefined cane sugar
all-purpose flour
pistachio flour
salt
JOYPASTE PISTACCHIO VERDE

PREPARATION

80g Mix the diced butter, JOYPASTE and dry ingredients in a planetary mixer
100g with paddle.
115g Obtain a compact mixture, then distribute it into small pieces on a baking
100g tray with baking paper and bake in oven at 150° C for about 20 minutes.
2g
20g

ROSEHIP MOUSSE

INGREDIENTS

rosehip infusion
water
LILLY NEUTRO
liquid cream 35% fat

PREPARATION

10g Boil the water and add the rosehip infusion, leave to infuse for at least 30
150g minutes.
100g Strain and bring the weight of the liquid back to 150 g by adding more water
500g at room temperature.
Add LILLY NEUTRO and mix until the product dissolves.
Whip the cream, keeping it soft, gently add it to the mixture and mix everything.

CRUNCHY STRAWBERRY INSERT

INGREDIENTS

FRUTTIDOR FRAGOLA

PRALIN DELICRISP PISTACHE

PREPARATION

- qb Spread the PRALIN DELICRISP PISTACHIO between two sheets of baking
- qb paper, up to a thickness of 2 mm; place it in the freezer until is completely frozen, then cut discs with a diameter of 4 cm.
In a silicone mold for cylinders with a diameter of 4 cm, place a still frozen pistachio disc on the bottom, fill with two teaspoons of FRUTTIDOR FRAGOLA and close with a second pistachio disc (always frozen), freeze everything in order to be able to extract them from the mold.

Final composition

Half fill the DOBLA ROSE CUP (77677) with the mousse, insert the frozen filling by pushing it halfway, finish filling with the mousse, spread to level and place in the refrigerator.

Sprinkle the top with the crumbled streuser, a tuft of mousse (kept in the refrigerator) and decorate with the lid and two DOBLA leaves (48019 - Long leaves green/white).