

ROSE CUP - MOTHER'S DAY

Intermediate level



RECIPE CREATED BY:

Fabio Birondi

Pastry Chef

PISTACHIO STREUSER

unsalted butter 82% fat	80g
unrefined cane sugar	100g
all-purpose flour	115g
pistachio flour	100g
salt	2g
JOYPASTE PISTACCHIO VERDE	20g

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

ROSEHIP MOUSSE

rosehip infusion	10g
water	150g
LILLY NEUTRO	100g
liquid cream 35% fat	500g

Boil the water and add the rosehip infusion, leave to infuse for at least 30 minutes.
Strain and bring the weight of the liquid back to 150 g by adding more water 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

FRUTTIDOR FRAGOLA	qb
PRALIN DELICRISP PISTACHE	qb

Spread the PRALIN DELICRISP PISTACHIO between two sheets of baking 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.

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Extraordinary made simple.

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, spred 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).