

RUDOLPH FLOWER POT

Basic level
SINGLE PORTION DESSERT

BISCUIT TROCADERO PISTACHE

INGREDIENTS

confectioner's sugar
pistachio flour
starch
almond flour
egg whites
caster sugar
egg yolks
JOYPASTE PISTACCHIO VERDE
unsalted butter 82% fat

PREPARATION

110g Sift the starch and icing sugar into a bowl

50g Add the pistachio and the almond flour and a half of the egg whites, then

16g mix.

60g Whisk the other half of the egg whites with sugar. When ready, the mixture

160a should be thick and glossy.

Combine the two mixtures and stir gently.

Finally add the yolks with pistachio paste and butter previously melted at

10g ^{FITTall}

30g Stir lightly.

 80g Bake in convection oven at 170°C for 15 minutes. Put it in blast chiller until it

hardens.

Spread a thin layer of PRALIN DELICRISP PISTACCHIO and cuts some discs

with pastry rings.

With the remaining biscuit create some cubes.

CHERRY GELEE

INGREDIENTS

FRUTTIDOR CILIEGIA ROSSA

25g

25a PREPARATION

Warm the water in a microwave at 40-45°C then combine the LILLY NEUTRO and mix.

Combine the blended FRUTTIDOR CILIEGIA ROSSA.

Pour in a pastry bag.

WHITE CHOCOLATE AND PISTACHIO CHANTILLY

INGREDIENTS

liquid cream 35% fat salt SINFONIA CIOCCOLATO BIANCO 33% JOYPASTE PISTACCHIO PURA

PREPARATION

500g Put the liquid cream in a saucepan with the salt and bring to a boil.

2g Pour the warm mixture over the SINFONIA CIOCCOLATO BIANCO and the

150a JOYPASTE PISTACCHIO PURA.

Whisk well togheter the ingredients then cover with cling film and place the mixture in the fridge for at least one night

Next morning whip the chantilly and pour a part of it into a dome-shaped silicone mold. Place a disc of biscuit trocadero then put in a blast chiller until completely hardened.

Store the remaining chantilly in a pastry bag.

Final composition

Pour a small quantity of pistachio chantilly in the DOBLA FLOWER POT WHITE.

Add the crunchy cubes of biscuit and PRALIN DELICRISP PISTACCHIO.

Add a layer of chantilly.

Spread a layer of cherry gelee and put in a blast chiller for some minutes.

Unmold the chantilly and dust the cocoa powder. Place it over the FLOWER POT.

Decorate with horn and eyes made with tempered chocolate, SANTA HAT and MINI PEARL DOBLA.