



RUDOLPH FLOWER POT

👤 Intermediate level

SINGLE PORTION DESSERT

BISCUIT TROCADERO PISTACHE

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

110g Sift the starch and icing sugar into a bowl
 50g Add the pistachio and the almond flour and a half of
 16g the egg whites, then mix.
 60g Whisk the other half of the egg whites with sugar.
 160g When ready, the mixture should be thick and glossy.
 40g Combine the two mixtures and stir gently.
 10g Finally add the yolks with pistachio paste and butter
 30g previously melted at 45°C.
 80g Stir lightly.
 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 cut some discs with pastry rings.
 With the remaining biscuit create some cubes.

CHERRY GELEE

FRUTTIDOR CILIEGIA ROSSA

water

LILLY NEUTRO

200g Warm the water in a microwave at 40-45°C then
 25g combine the LILLY NEUTRO and mix.
 25g Combine the blended FRUTTIDOR CILIEGIA ROSSA.
 Pour in a pastry bag.

WHITE CHOCOLATE AND PISTACHIO CHANTILLY

liquid cream 35% fat

salt

SINFONIA CIOCCOLATO BIANCO 33%

JOYPASTE PISTACCHIO PURA

500g

2g

150g

40g

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

Pour the warm mixture over the SINFONIA CIOCCOLATO BIANCO and the JOYPASTE PISTACCHIO PURA.

Whisk well together 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.



Extraordinary
made simple.