



# RUDOLPH FLOWER POT

chef Intermediate 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  
160g should be thick and glossy.  
40g Combine the two mixtures and stir gently.  
10g Finally add the yolks with pistachio paste and butter previously melted at  
45°C.  
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

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### INGREDIENTS

FRUTTIDOR CILIEGIA ROSSA

water

LILY NEUTRO

### PREPARATION

200g Warm the water in a microwave at 40-45°C then combine the LILY

25g NEUTRO and mix.

25g Combine the blended FRUTTIDOR CILIEGIA ROSSA.

Pour in a pastry bag.

## WHITE CHOCOLATE AND PISTACHIO CHANTILLY

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### 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

150g JOYPASTE PISTACCHIO PURA.

40g 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

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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.