



RUDOLPH FLOWER POT

👤 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
30g 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

INGREDIENTS

FRUTTIDOR CILIEGIA ROSSA

water

LILLY NEUTRO

PREPARATION

- 200g Warm the water in a microwave at 40-45°C then combine the LILLY
25g NEUTRO and mix.
25g 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
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

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.