

RUDOLPH FLOWER POT

Intermediate level

SINGLE PORTION DESSERT

BISCUIT TROCADERO PISTACHE

confectioner's sugar	110g
pistachio flour	50g
starch	16g
almond flour	60g
egg whites	160g
caster sugar	40g
egg yolks	10g
JOYPASTE PISTACCHIO VERDE	30g
unsalted butter 82% fat	80g

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

CHERRY GELEE

FRUTTIDOR CILIEGIA ROSSA	200g
water	25g
LILLY NEUTRO	25g

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

liquid cream 35% fat	500g
salt	2g
SINFONIA CIOCCOLATO BIANCO 33%	150g
JOYPASTE PISTACCHIO PURA	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 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.
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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.