

EMERALD AND RUBY

Advanced level

A creation by World Champion Pastry Chef Davide Malizia, where **Fruttidor Mulberry, Cassis & Elderflower** brings depth and aromatic intensity. Its fruity and slightly floral notes blend with the creaminess of the structure and the richness of the base, creating an elegant and contemporary balance.



RECIPE CREATED BY:

Davide Malizia

World Champion & Relais Desserts International

GREEN SHORTCRUST PASTRY

Flour - 150-170W	1000g
Butter Cake 82%m.g.	600g
Powdered sugar	400g
Pastorized egg yolk	180g
Vanilla pod	1
Green colorant	2g

- Ensure the butter is at +4°C.
- Sift the flour together with the powdered sugar.
- In a stand mixer fitted with a paddle attachment, mix the flour, powdered sugar, and cold butter cut into small cubes.
- Mix for 5–10 minutes until a sandy texture is achieved.
- Add the egg yolks all at once and knead until you obtain a smooth, cohesive dough.
- Weigh out 1000 g of shortcrust pastry and roll it out using a sheeter between two sheets of baking paper (60×40 cm) to a thickness of 2.5 mm.
- Store in the freezer.

BLUEBERRY AND CASSIS JELLY

Blueberry puree	280g
Cassis puree	280g
Sugar	72g
Gellan gum	10g

- In a double-bottom saucepan, heat the blueberry purée and blackcurrant (cassis) purée together with the sugar, bringing the mixture to 50°C.
- Once it reaches 80°C, add the gellan gum and bring to a full boil.
- Pour 110 g into the mold and blast chill.

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Extraordinary made simple.

PISTACHIO FINANCIER

Egg white	180g
Powdered sugar - 1	120g
Joypaste pistacchio Gran Riserva	75g
Chopped shelled pistachio 0-2	300g
Powdered sugar - 2	90g
Butter 82% m.g.	100g

- Using a food processor, mix together the JOYPASTE Gran Riserva Pistachio, the shelled chopped pistachios (0–2 mm), the powdered sugar (1), and the melted butter. Process for a couple of minutes.
- Meanwhile, in a stand mixer, whip the egg whites with the powdered sugar (2).
- Once a stable meringue is achieved, fold in the remaining ingredients.

PISTACHIO WHIPPED GANACHE

Whole milk	180g
Powder gelatin	9g
Water - to rehydrate the gelatin	35g
Reno X white chocolate 28%	240g
Joypaste pistacchio Gran Riserva	80g
Cream UHT 35% m.f.	260g

- In a double-bottom saucepan, heat the milk.
- Once it reaches 80?°C, pour it into a jug together with RENO X White Chocolate 28%, the previously rehydrated gelatin, and JOYPASTE Gran Riserva Pistachio.
- Emulsify the mixture thoroughly, then add the cold cream gradually while continuing to emulsify well.
- Let it stabilize at +4?°C for at least 12 hours. When ready to use, whip in a stand mixer using a whisk attachment.

ASSEMBLY AND FINISHING

Fruttidor Mulberry, Cassis and Elderberry	50g
Spot pastel green - Dobla	qb
Spear white - Dobla	qb

- Bake the precooked shortcrust pastry base at 160?°C for about 10 minutes with the vent closed.
- Spread 30?g of Fruttidor Mora di gelso, Cassis e Sambuco
- Pipe 60?g of pistachio financier and place the blueberry and cassis insert on top; cover with another 100?g of pistachio financier.
- Bake at 165?°C for 35 minutes with the vent closed.
- Once out of the oven, remove the baked product from the mold and place it in the blast chiller on positive mode, allowing it to cool to +4?°C.
- Decorate with whipped pistachio ganache, pouring Fruttidor Mora di gelso, Cassis e Sambuco into it.
- Finish with a chocolate band, green chocolate discs (SPOT PASTEL GREEN DOBLA), fresh blueberries, whole peeled pistachios, and chocolate sticks (SPEAR WHITE DOBLA).