

RUDOLPH FLOWER POT

SINGLE PORTION DESSERT

DIFFICULTY LEVEL B B







BISCUIT TROCADERO PISTACHE

INGREDIENTS		PREPARATION
CONFECTIONER'S SUGAR	g 110	Sift the starch and icing sugar into a bowl
PISTACHIO FLOUR	g 50	Add the pistachio and the almond flour and a half of the egg whites, then mix.
STARCH	g 16	Whisk the other half of the egg whites with sugar. When ready, the mixture should be thick and
ALMOND FLOUR	g 60	glossy.
EGG WHITES	g 160	Combine the two mixtures and stir gently.
CASTER SUGAR	g 40	Finally add the yolks with pistachio paste and butter previously melted at 45°C.
EGG YOLKS	g 10	Stir lightly.
JOYPASTE PISTACCHIO VERDE	g 30	Bake in convection oven at 170°C for 15 minutes. Put it in blast chiller until it hardens.
UNSALTED BUTTER 82% FAT	g 80	
		Spread a thin layer of PRALIN DELICRISP PISTACCHIO and cuts some discs with pastry rings.
		With the remaining biscuit create some cubes.

CHERRY GELEE

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

WHITE CHOCOLATE AND PISTACHIO CHANTILLY



INGREDIENTS

LIQUID CREAM 35% FAT	g 500
SALT	g 2
SINFONIA CIOCCOLATO BIANCO 33%	g 150
JOYPASTE PISTACCHIO PURA	g 40

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.



RECIPE CREATED FOR YOU BY FEDERICO VEDANI

CHOCOLATIER AND PASTRY CHEF

PREPARATION

Store the remaining chantilly in a pastry bag.

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.

