



RUDOLPH FLOWER POT

SINGLE PORTION DESSERT

DIFFICULTY LEVEL



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

g 110

g 50

g 16

g 60

g 160

g 40

g 10

g 30

g 80

PREPARATION

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

INGREDIENTS

FRUTTIDOR CILIEGIA ROSSA

WATER

LILLY NEUTRO

g 200

g 25

g 25

PREPARATION

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.

INGREDIENTS

LIQUID CREAM 35% FAT

SALT

SINFONIA CIOCCOLATO BIANCO 33%

JOYPASTE PISTACCHIO PURA

g 500

g 2

g 150

g 40

PREPARATION

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 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.

RECIPE CREATED FOR YOU BY FEDERICO VEDANI

CHOCOLATIER AND PASTRY CHEF