

ROSE CUP - MOTHER'S DAY

PISTACHIO STREUSER

INGREDIENTS		PREPARATION
UNSALTED BUTTER 82% FAT	g 80	Mix the diced butter, JOYPASTE and dry ingredients in a planetary mixer with padle.
UNREFINED CANE SUGAR	g 100	Obtain a compact mixture, then distribute it into small pieces on a baking tray with baking paper and
ALL-PURPOSE FLOUR	g 115	bake in oven at 150° C for about 20 minutes.
PISTACHIO FLOUR	g 100	
SALT	g 2	
JOYPASTE PISTACCHIO VERDE	g 20	

ROSEHIP MOUSSE

INGREDIENTS		PREPARATION
ROSEHIP INFUSION	g 10	Boil the water and add the rosehip infusion, leave to infuse for at least 30 minutes.
WATER	g 150	Strain and bring the weight of the liquid back to 150 g by adding more water at room temperature.
LILLY NEUTRO	g 100	Add LILLY NEUTRO and mix until the product dissolves.
LIQUID CREAM 35% FAT	g 500	Whip the cream, keeping it soft, gently add it to the mixture and mix everything.

CRUNCHY STRAWBERRY INSERT

INGREDIENTS		PREPARATION
FRUTTIDOR FRAGOLA	To Taste	Spread the PRALIN DELICRISP PISTACHIO between two sheets of baking paper, up to a thickness
PRALIN DELICRISP PISTACHE	To Taste	of 2 mm; place it in the freezer until is completely frozen, then cut discs with a diameter of 4 cm.



In a silicone mold for cylinders with a diameter of 4 cm, place a still frozen pistachio disc on the bottom, fill with two teaspoons of FRUTTIDOR FRAGOLA and close with a second pistachio disc (always frozen), freeze everything in order to be able to extract them from the mold.

FINAL COMPOSITION

Half fill the DOBLA ROSE CUP (77677) with the mousse, insert the frozen filling by pushing it halfway, finish filling with the mousse, spred to level and place in the refrigerator.

Sprinkle the top with the crumbled streuser, a tuft of mousse (kept in the refrigerator) and decorate with the lid and two DOBLA leaves (48019 - Long leaves green/white).



RECIPE CREATED FOR YOU BY FABIO BIRONDI

CHEF EXECUTIVE, PASTRY CHEF AND CHOCOLATIER

