



## ROSE CUP - MOTHER'S DAY

### PISTACHIO STREUSER

#### INGREDIENTS

UNSALTED BUTTER 82% FAT	g 80
UNREFINED CANE SUGAR	g 100
ALL-PURPOSE FLOUR	g 115
PISTACHIO FLOUR	g 100
SALT	g 2
JOYPASTE PISTACCHIO VERDE	g 20

#### PREPARATION

Mix the diced butter, JOYPASTE and dry ingredients in a planetary mixer with paddle.  
Obtain a compact mixture, then distribute it into small pieces on a baking tray with baking paper and bake in oven at 150° C for about 20 minutes.

### ROSEHIP MOUSSE

#### INGREDIENTS

ROSEHIP INFUSION	g 10
WATER	g 150
LILLY NEUTRO	g 100
LIQUID CREAM 35% FAT	g 500

#### PREPARATION

Boil the water and add the rosehip infusion, leave to infuse for at least 30 minutes.  
Strain and bring the weight of the liquid back to 150 g by adding more water at room temperature.  
Add LILLY NEUTRO and mix until the product dissolves.  
Whip the cream, keeping it soft, gently add it to the mixture and mix everything.

### CRUNCHY STRAWBERRY INSERT

#### INGREDIENTS

FRUTTIDOR FRAGOLA	To Taste
PRALIN DELICRISP PISTACHE	To Taste

#### PREPARATION

Spread the PRALIN DELICRISP PISTACHIO between two sheets of baking paper, up to a thickness 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, spread 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