

Mother's Day Flower

Elevate Mother's Day with a floral masterpiece that's as exquisite as it is delicious. Delicate pistachio combined with sumptuous sour cherry, and coconut, makes it a sweet and heartfelt tribute to the remarkable mother's in our lives.



Pistachio streusel

75g butter
50g brown sugar
75g pistachio powder
75g flour
90g chopped pistachios
1 vanilla pod

METHOD. Blend all ingredients in the kitchen machine. Roll out at 4mm between two baking sheets. Cut out a round disk of 14cm. Bake in an inox ring for 20min at 160°C.



Pistachio moelleux

65g whole egg
25g egg yolk
90g sugar
110g pistachio powder
25g flour
1 vanilla pod
55g melted butter
40g egg white
40g sugar

METHOD. Whip the egg white and sugar. Mix the whole egg, egg yolk, sugar, pistachio powder, flour and vanilla-pod. Add the melted butter. Add the meringue. Pour over the pistachio streusel. Bake for 25min at 180°C. Cut a flower-shaped base out of the streusel using a flower-shaped cake mould.

Notes



Sour cherry ganache

90g sour cherry puree
26g invert sugar
242g milk chocolate
51g butter

METHOD. Heat the sour cherry puree with the invert sugar until 80°C. Add the milk chocolate. Add the butter. Use a hand blender to emulsify. Store overnight in the fridge.

Coconut ganache montée

250g coconut puree
120g invert sugar
50g white chocolate
60g gelatine mass
500g cream 35%

METHOD. Heat the coconut puree with the invert sugar until 70°C. Use this warm mixture to melt the white chocolate and gelatine mass. Emulsify with the hand blender. Add the liquid cream while blending. Store overnight in the fridge.



Sour cherry gelée

225g sour cherry puree
40g lime puree
25g invert sugar
8g pectin glaze
40g sugar
2 star anise

METHOD. Heat the sour cherry and lime puree together with the invert sugar. Add the pectin glaze to the mixture. Boil for at least 2min. Allow to cool and pour into a piping bag.



Assemblage

METHOD. On top of the flower-shaped streusel and moelleux, pipe a delicate layer of sour cherry ganache. Place a thin, flower-shaped chocolate layer on top. Create small dollops of coconut ganache montée on the chocolate surface. Pipe little dots of sour cherry gelée between the coconut ganache montée. Cover with an additional flower-shaped chocolate piece and complete the Mother's Day Flower by filling the leaves with sour cherry gelée. Finish it off by sprinkling some crushed pistachio nuts on top.