



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.

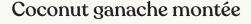
Notes





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.



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.