



Pistachio Ornaments

By: Joan Repato

Ingredients

Ornament

- 1 Sheet Jean Ducourtieux Cocoa
Sponge Sheets (699820),
cut in 2.75" rounds
- 7 oz/200 g Dreidoppel Fond Royal Neutral
(DRE 12466 7)
- 8.8 oz/250 g Cold Water
- 35 oz/1000 g Unsweetened Whipped Cream
- 3.17 oz/90 g Dreidoppel Pistachio
Flavor Paste (DRE 22404 6)
- 2 oz/57 g Dark Chocolate Crispearls
(optional) (30C809)

Mirror Glaze

- 0.97 oz/19 g Unflavored Gelatin Powder
- 1/2 cup/90 g Cold Water
- 1 cup/150 g Water
- 10.6 oz/300 g Granulated Sugar
- 7 oz/200 g Sweetened Condensed Milk
- 12.5 oz/350 g Grand Marque White Chocolate
Couverture (WBEC22)

Decor

- As Needed PurColour Vivid Collection
Brilliant Powder Fire Gold
(PC 8830)
- As Needed PurColour Vivid Collection
Brilliant Powder Copper
(PC 8867)
- 1 per Ornament Mini Ribbon Curl - Dark Stripes
(96006)

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Directions

Ornament

1. Whisk together Pistachio Flavor Paste and water; then whisk in Fond Royal Neutral.
2. Fold 1/3 of the whipped cream into fond/water mixture, then fold in the rest of the whipped cream.
3. Fold in dark chocolate Crispearls to add texture.
4. Pipe into ornament molds.

Mirror Glaze & Decor

1. Combine unflavored gelatin powder and 1/2 cup cold water and set aside for 5 minutes, until bloomed.
2. Combine 1 cup water, granulated sugar and sweetened condensed milk and bring to a simmer. Add bloomed gelatin to hot mixture. Gently stir until all gelatin is melted.
3. Pour hot mixture over white chocolate and let sit for 2 minutes. Use hand whisk to gently combine mixture to a smooth consistency, avoiding making bubbles.
4. Strain mixture to ensure smooth consistency without any lumps or bubbles.
5. Cool down to 90-94°F before pouring onto your frozen cake or dessert.
6. Pour evenly on top of pistachio ornaments and decorate with PurColour Vivid Collection Brilliant Powder Fire Gold and Copper.
7. Add chocolate decorations as desired.