Gâteau Dahlia

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RECIPE STEP BY STEP

Composition

METHOD

1. Chocolate biscuit
2. White chocolate pistachio mousseline
3. Crunchy nut base
4. Amarena cherry core
5. Red chocolate leaves

1 Chocolate biscuit

INGREDIENTS

- Sugar 280 g
- Egg whites 295 g
- Egg yolks 255 g
- All-purpose flour (T55) 140 g
- **Veliche cocoa powder** 65 g
- Salt 2 g

METHOD

Whisk the egg yolks until light and smooth. In a separate bowl, whisk the egg whites with the sugar until stiff peaks form. Sift the flour, cocoa powder, and salt together, then combine with the yolk mixture and gently fold in the whipped egg whites until fully incorporated. Spread the batter evenly to a thickness of 8 mm on a lined baking tray. Bake at **195°C (383°F)** until set. Once cooled, cut out discs measuring 26 cm, 20 cm, 13 cm, and 8 cm in diameter. Soak each disc with Cointreau and make a partial cut halfway through each biscuit.

2 White chocolate pistachio mousseline

INGREDIENTS

- Cream 760 g
- Gelatin 6 g
- Cold water 30 g
- Pistachio paste 80 g
- **Veliche Obsession 30% white chocolate** 170 g

METHOD

Boil the cream in a saucepan. Meanwhile, bloom the gelatin in 30 grams of cold water. Once the cream reaches a boil, remove it from the heat and add the bloomed gelatin, white chocolate, and pistachio paste. Stir until smooth and fully combined. Allow the mixture to cool, then cover and refrigerate for 12 hours at **3°C (37°F)** to set. Once chilled and firm, whip the mousseline until light and airy, then pipe it directly into the bombe mold.

3 Crunchy nut base

INGREDIENTS

- Chopped almonds 90 g
- Chopped pistachios 37 g
- Ground almonds 90 g
- Ground pistachios 37 g
- Melted butter 120 g
- Light granulated sugar 130 g
- Salt 3 g

METHOD

Mix all the ingredients together in a large bowl until well combined. Divide the mixture evenly into two baking rings, each 22 cm in diameter, and press to flatten the surface. Bake in a preheated oven at **155°C (311°F)** for 20 minutes. Allow to cool completely before using as the base layer for the cake.

4

Decorations

INGREDIENTS

Red chocolate leaves SQ

METHOD

Cut baking paper into strips and fold to create channels for shaping petals or leaves. Pipe or brush tempered red chocolate into the folds to form thin, elongated leaf shapes. Allow the chocolate to set completely at room temperature or in a cool environment until firm. Carefully remove the chocolate leaves from the paper and store in a dry place until ready to assemble.

5 Assembly

METHOD

Prepare the chocolate biscuits and pistachio mousseline. Line a 14 cm diameter sphere mold with alternating layers of chocolate biscuit and white chocolate pistachio mousseline.

Fill the center with chopped Amarena cherries and freeze the entire mold at **–20°C (–4°F)** until solid.

Prepare the crunchy nut base and let it cool.

Once the cherry-filled insert is frozen, spread a layer of pistachio mousseline at the base of the crunchy nut disk and position the sphere insert on top.

Decorate the cake with red chocolate leaves, arranging them around the bombe as shown in the photos to resemble a blooming dahlia. Use tempered red chocolate to attach the leaves securely