

Pistachio Profiterole Wreath

Ingredients:

- Macphie Choutex 1.000kg
- Mactop Traditional 0.500kg
- Crema Vela Pistachio 0.300kg
- Freeze Dried Raspberry Pieces 0.030kg
- Gold Leaf 0.010kg
- Macphie Non-Hydrogenated Sweet Snow
- Dobla Candy Cane
- Dobla Holly Leaf Green With Berry



Method:

1. Add Macphie Choutex to mixer with water. Beat on slow for two minutes.
2. Scrape down and beat for a further 6-7 minutes on medium speed until mixture is a pipeable consistency.
3. Transfer to a piping bag, deposit 30g balls on a lightly greased baking tray.
4. Bake for 30-40 minutes at 180C.
5. Allow profiteroles to cool.
6. Mactop should be between 2-10C before whipping. Place in mixer and whip on medium speed until almost completely whipped, then mix on max speed until stiff consistency.
7. Transfer whipped Mactop to a piping bag with metal tip. Insert into each profiterole and fill.
8. Microwave Crema Vela Pistachio for 30-60 seconds until it is a thinner consistency. Dip each profiterole into the pistachio to coat the top.
9. Decorate profiteroles with freeze dried raspberries and gold leaf, leave to set.
10. Once set, assemble your wreath, dust with Sweet Snow and finish with Dobla decorations.