

PISTACHIO & SOUR CHERRY CHRISTMAS WREATH

by Dira ambassador Linda Pereslény Zemánková

INGREDIENTS | TIME: 3H | SERVES: 8

Stable Sour Cherry & Vanilla Compote

120gr	Dira sour cherry puree
80gr	Dira IQF sour cherry
26gr	sugar
4gr	pectin NH
12gr	gelatin mass
2gr	vanilla paste
4gr	fresh lemon juice

Pistachio Mousse

120gr	whole milk
150gr	white chocolate 28%
90gr	100% pistachio paste
30gr	gelatin mass
1gr	fleur de sel
270gr	whipping cream 35% (semi-whipped)

PREPARATION METHOD

Stable Sour Cherry & Vanilla Compote

Partially thaw the sour cherries and cut into 5–7 mm pieces. Heat the sour cherry puree to approximately 40°C. Mix the sugar and pectin NH, then gradually whisk into the warm puree. Bring to a boil and cook for 45–60 seconds. Add the sour cherry pieces and cook for 20–30 seconds. Remove from the heat and add the gelatin mass below 70°C. Add the vanilla paste and fresh lemon juice. Fill the insert mold to 10 mm high and freeze completely.

Pistachio Mousse

Heat the milk to approximately 70–75°C. Add the gelatin mass and mix until dissolved. Pour over the white chocolate, then add the pistachio paste and fleur de sel. Blend until smooth and cool to 30–32°C. Gently fold in the semi-whipped cream.

Pistachio Crunch
80gr pistachio praline
45gr white chocolate 28%
8gr cocoa butter
40gr gluten-free cornflakes
25gr roasted pistachios (finely chopped)
1gr fleur de sel

Snow-White Chocolate Velvet
120gr white chocolate 28%
120gr cocoa butter
white fat-soluble color

Finishsing & Decoration
red currants or raspberries
whole pistachios
gold chocolate baubles
gold fragments

PREPARATION METHOD

Pistachio Crunch

Melt the white chocolate and cocoa butter together. Add the pistachio praline and mix until smooth. Fold in the crushed gluten-free cornflakes, roasted pistachios, and fleur de sel. Roll between two sheets of baking paper to 2–2.5 mm thickness and chill until firm. Cut into a ring approximately 150 mm in diameter with a 90 mm centre.

Snow-White Chocolate Velvet

Melt the white chocolate and cocoa butter together. Add the white fat-soluble colour, blend until smooth, and strain. Spray onto the frozen wreath at 40–45°C.

Assembly & Finishing

Pipe the pistachio mousse into the mold and spread along the inner and outer walls. Add the frozen sour cherry and vanilla compote insert and press gently into the mousse. Fill with the remaining pistachio mousse, leaving space for the pistachio crunch. Place the pistachio crunch on top and press until level. Freeze completely and unmold while frozen. Spray with the snow-white chocolate velvet. Decorate approximately one third of the wreath with red currants and/or raspberries, whole pistachios, gold chocolate baubles, and irregular gold fragments.



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