Gonks in the Garden

Fall Recipe 2025



Recipe

Coffee Sponge or Biscuit Base

Eggs	100g
Sugar	70g
Cake flour	50g
Joypaste gran gusto	10g
Melted butter	10g
Totaal	**240g**

Coffee Sponge or Biscuit Base

Whip eggs and sugar until light and fluffy.
Fold in sifted flour and coffee.
Add melted butter.
Bake in a thin layer at 170°C (340°F) for 10–12 min.
Cut small rounds to fit the bottom of the flower pots.

Pistachio Cream (Insert or Dollop)

Whole milk	150 g
Sugar	40g
Cornstarch	15g
Joypaste gran reserva pistachio 100%	40g
Butter	20g
Totaal	**265g**

Pistachio Cream (Insert or Dollop)

Heat milk. Mix yolks, sugar, and cornstarch.
Temper yolk mix with hot milk and cook until thick.
Remove from heat, stir in pistachio paste and butter.
Chill and pipe into flowerpot over the sponge layer.

Vanilla Namelaka (for the top swirl)

Reno X White	100g
Gelatin	2g
Joy paste vanilla Madagaskar	10g
Totaal	**412g**

Vanilla Namelaka (for the top swirl)

Soften gelatin in cold water.
Heat milk and vanilla, dissolve gelatin in it.
Pour over white chocolate, emulsify.
Add cold cream, blend well. Chill overnight.
Whip lightly before piping the swirl.

Chocolate "Soil" Crumble

Butter	50g
Brown sugar	50g
Flour	40g
Cocoa powder	15g
Totaal	**567g**

Chocolate "Soil" Crumble

Mix all ingredients into a crumbly dough.
Bake at 160°C (320°F) for 15–20 min until crisp.
Crumble and cool completely.

Assembly, layout and finishing

Place a coffee sponge disc at the bottom of each Dobla chocolate flowerpot.
Pipe or spoon in a layer of pistachio cream.
Chill for 10 minutes.
Top with a piped swirl of vanilla namelaka.
Cover around the cream swirl with chocolate soil.
Add the Dobla chocolate gonk and mushroom decorations on top.
Optional: Dust with cocoa or pistachio powder for color variation.

Enjoy this exciting recipe.

Featured Product(s)



Toadstool



Flower pot large



Fall gonks assortment