



GÂTEAUX DE VOYAGE

PISTACHIO

👤 Intermediate level

PISTACHIO TRAVEL CAKE

PISTACHIO CAKE DOUGH

ALICE'S CAKE

water

seed oil

PISTACCHIO TRITATO SGUSCIATO 0-2

PISTACCHIO TRITATO SGUSCIATO 2-4

1000g

400g

375g

100g

100g

Mix all the ingredients in a planetary mixer with paddle attachment for 6 minutes at medium speed. Fill the molds, previously oiled, and cook at 160°C for approximately 40 minutes.

Cool down and remove from the mold.

CARAMEL NAMELAKA

milk 3.5% fat

GLUCOSIO

SINFONIA PISTACCHIO

LILLY NEUTRO

liquid cream 35% fat

250g

10g

340g

40g

200g

Bring milk and glucose to the boil.

Pour the boiling liquid over the chocolate and lilly and blend.

While blending, add the cream and leave to rest overnight in the refrigerator.

PISTACHIO GLAZE

SINFONIA PISTACCHIO

PISTACCHIO TRITATO SGUSCIATO 2-4

200g

10g

20g

Combine all ingredients together.

Use at 26°C

FINAL COMPOSITION

Whip the namelaka in a planetary mixer until it becomes fluffy.

Fill the pistacchio cake with the namalaka, pair and leave to rest in the refrigerator for an hour.

Glaze the entire cake.

Decorate the dessert with some namelaka and DOBLA decorations.



Extraordinary
made simple.