

GÂTEAUX DE VOYAGE PISTACHIO

Basic level

PISTACHIO TRAVEL CAKE

PISTACHIO CAKE DOUGH

INGREDIENTS

ALICE'S CAKE

water

seed oil

PISTACCHIO TRITATO SGUSCIATO 0-2

PISTACCHIO TRITATO SGUSCIATO 2-4

PREPARATION

1000g Mix all the ingredients in a planetary mixer with paddle attachment for 6

400g minutes at medium speed.

375g Fill the molds, previously oiled, and cook at 160°C for approximately 40

100g minutes.

100a Cool down and remove from the mold.

CARAMEL NAMELAKA

INGREDIENTS

milk 3.5% fat

GLUCOSIO

SINFONIA PISTACCHIO

LILLY NEUTRO

liquid cream 35% fat

PREPARATION

250g Bring milk and glucose to the boil.

10g Pour the boiling liquid over the chocolate and lilly and blend.

340g While blending, add the cream and leave to rest overnight in the

40g refrigerator.

200g

PISTACHIO GLAZE

INGREDIENTS

SINFONIA PISTACCHIO

PREPARATION

200g Combine all ingredients togheter.

10g Use at 26°C

20g

PISTACCHIO TRITATO SGUSCIATO 2-4

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.