



# GÂTEAUX DE VOYAGE PISTACHIO

chef Intermediate 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 minutes at medium speed.  
400g Fill the molds, previously oiled, and cook at 160°C for approximately 40 minutes.  
375g Cool down and remove from the mold.  
100g

## 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 refrigerator.  
40g  
200g

## PISTACHIO GLAZE

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### INGREDIENTS

SINFONIA PISTACCHIO

PISTACCHIO TRITATO SGUSCIATO 2-4

### PREPARATION

200g Combine all ingredients together.

10g Use at 26°C

20g

### Final composition

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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.