



GÂTEAUX DE VOYAGE PISTACHIO

👤 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
- 400g minutes at medium speed.
- 375g Fill the molds, previously oiled, and cook at 160°C for approximately 40
- 100g minutes.
- 100g 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

PISTACCHIO TRITATO SGUSCIATO 2-4

PREPARATION

200g Combine all ingredients togheter.
10g Use at 26°C
20g

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.