



PISTACHIO AND CAMOMILE DREAM

👤 Advanced level

Pistachio Corner - Sigep 2024



RECIPE CREATED BY:

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Pastry Chef

ALMOND AND RASPBERRIES FINANCIER

AVOLETTA

VIGOR BAKING

all-purpose flour
cornstarch
egg whites
unsalted butter 82% fat
raspberries

550g
4g
50g
50g
370g
120g
qb

Mix all the powdered ingredients by hand with a whisk.
Add the egg whites and then the melted butter, continue mixing until you obtain a smooth mixture. Pour onto a 60cmx40cm baking tray and arrange the CESARIN RASPBERRY TUTTA FRUIT evenly before cooking.
cook at 180 degrees for 8 minutes.
once cooled, cut a disc with a diameter of 16 cm, sprinkle with PRALIN DELICRISP PISTACHIO and chill to temperature
This dose is suitable for a pan indicated above and a fine financier, if you want it higher use a dose and a half.

WHITE CHOCOLATE AND CHAMOMILE NAMELAKA

full-fat milk (3,5% fat)	200g	<p>Heat the milk and insert the chamomile sachets, leave to infuse for a few hours.</p> <p>remove the sachets by squeezing them, reweigh the milk and correct the weight if necessary.</p> <p>bring to the boil with the glucose, add the NEUTRAL LILLY and mix with an immersion blender.</p> <p>add the WHITE CHOCOLATE SINFONIA and finally the cold cream, continuing to mix.</p> <p>pour 150 g of namelaka into a silicone insert mold with a diameter of 16 cm.</p> <p>place in the blast chiller at -40 degrees, and before it is completely solidified, place the disc of financier with the pistachio pralin delicrisp on top of the chamomile namelaka insert.</p> <p>continue to break down.</p>
<u>GLUCOSIO</u>	10g	
<u>LILLY NEUTRO</u>	50g	
SINFONIA CIOCCOLATO BIANCO	340g	
chamomile tea bags	4	
liquid cream	250g	

RASPBERRY AND CHAMOMILE JELLY

raspberries purée	250g	<p>hydrate the gelatin with weighed water</p> <p>boil the Ravifruit raspberry puree and leave the chamomile sachets to infuse</p> <p>remove the sachets, add the previously hydrated gelatine to the hot puree and mix</p> <p>pour approximately 150 g into a 16cm insert mold and blast chill to -40 degrees</p>
water	7g	
chamomile tea bags	30g	
	2	

PISTACHIO MOUSSE

liquid cream	500g	<p>semi-whip the cream with water and neutral lilly, delicately incorporate the pistachio pesto joypaste</p> <p>pour approximately 300g into the silicone mould, insert the first insert of raspberry gelatite, pour another approximately 300g of pistachio mousse, insert the second insert with the namelaka and the financier, level with the mousse but keeping the financier clean at the base.</p> <p>chill at -40 degrees</p>
water	110g	
<u>LILLY NEUTRO</u>	100g	
<u>JOYPASTE PESTO DI PISTACCHIO</u>	150g	

FINAL COMPOSITION

Remove from the mold and spray with light green fat-soluble dye at around 30 degrees,
with a brush make a few drops of lilac fat-soluble dye at the same temperature.
decorate with Dobra peach blossom.



Extraordinary
made simple.