



CARAMEL PISTACCHIO

chef Intermediate level

Almond and lemon financier

INGREDIENTS

AVOLETTA

VIGOR BAKING

all-purpose flour

cornstarch

egg whites

unsalted butter 82% fat

Pasta Frutta Oro lemon - Cesarin

PREPARATION

550g Mix all the powdered ingredients by hand with a whisk.

4g Add the egg whites and then the melted butter together with the pasta frutta limone oro cesarin, continue mixing until you obtain a smooth mixture.

50g place in a 60cmx40cm pan with baking paper and bake at 180 degrees for about 10 minutes in a fan oven

370g

120g

60g

caramel namelaka

INGREDIENTS

full-fat milk (3,5% fat)

GLUCOSIO

SINFONIA CARAMEL ORO

liquid cream

LILLY NEUTRO

PREPARATION

200g -Heat the milk with the glucose to approximately 60°C, add the NEUTRAL LILLY and mix 10g with an immersion mixer.

350g -Add the chocolate while continuing to mix.

250g -Add the cold cream slowly, continuing to mix.
45g place the namelaka in small tube insert molds, filling them halfway, and placing a small strip of financier directly on top

place in a blast chiller at -40 degrees

pesto di pistacchio mousse

INGREDIENTS

liquid cream

water

LILY NEUTRO

JOYPASTE PESTO DI PISTACCHIO

PREPARATION

500g semi-whip the cream with water and neutral lilly, delicately incorporate the pistachio pesto

110g joypaste

100g

150g

limoncello filling

INGREDIENTS

PROFUMI D'ITALIA LIMONCELLO DI SORRENTO

PREPARATION

qb deposit a thin layer on top of the cut financier, then reduce the namelaka poured into the mold on top.

Final composition

Deposit a layer of pistachio pesto mousse inside the mini cylinder silicone mould, insert the frozen insert made up of the caramel namelaka together with the lemon and almond financier, with in the middle the limoncello gel, and close with further mousse.

once frozen and unmolded, spray or glaze with mirror neutral and decorate with chopped pistachios, pieces of CESARIN candied lemon and at the ends 2 SPOT ORIGINAL DOBLA