

CARAMEL PISTACCHIO

Intermediate level



RECIPE CREATED BY:

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Pastry Chef

ALMOND AND LEMON FINANCIER

AVOLETTA	550g
VIGOR BAKING	4g
all-purpose flour	50g
cornstarch	50g
egg whites	370g
unsalted butter 82% fat	120g
Pasta Frutta Oro lemon - Cesarin	60g

Mix all the powdered ingredients by hand with a whisk.
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.
place in a 60cmx40cm pan with baking paper and bake at 180 degrees for about 10 minutes in a fan oven

CARAMEL NAMELAKA

full-fat milk (3,5% fat)	200g
GLUCOSIO	10g
SINFONIA CARAMEL ORO	350g
liquid cream	250g
LILLY NEUTRO	45g

-Heat the milk with the glucose to approximately 60°C, add the NEUTRAL LILLY and mix with an immersion mixer.
-Add the chocolate while continuing to mix.
-Add the cold cream slowly, continuing to mix.
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

liquid cream	500g
water	110g
LILLY NEUTRO	100g
JOYPASTE PESTO DI PISTACCHIO	150g

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

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Extraordinary made simple.

LIMONCELLO FILLING

PROFUMI D'ITALIA LIMONCELLO DI SORRENTO	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