



CARAMEL PISTACCHIO

👤 Intermediate level



RECIPE CREATED BY:

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Pastry Chef

ALMOND AND LEMON FINANCIER

AVOLETTA

VIGOR BAKING

all-purpose flour

cornstarch

egg whites

unsalted butter 82% fat

Pasta Frutta Oro lemon - Cesarin

550g

4g

50g

50g

370g

120g

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)

GLUCOSIO

SINFONIA CARAMEL ORO

liquid cream

LILLY NEUTRO

200g

10g

350g

250g

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

water

LILLY NEUTRO

JOYPASTE PESTO DI PISTACCHIO

500g

110g

100g

150g

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

irca
GROUP

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



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