



# CARAMEL PISTACCHIO

👤 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
- 50g 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

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INGREDIENTS		PREPARATION	
liquid cream		500g	semi-whip the cream with water and neutral lilly, delicately incorporate the pistachio pesto
water		110g	joypaste
<u>LILLY NEUTRO</u>		100g	
<u>JOYPASTE PESTO DI PISTACCHIO</u>		150g	

## limoncello filling

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INGREDIENTS		PREPARATION	
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

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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