

PISTACHIO BRIOCHE

PISTACHIO EMULSION

INGREDIENTS

JOYPASTE PISTACCHIO VERDE water

PREPARATION

160g Mix JOYPASTE PISTACCHIO VERDE and water.

100g Let it rest for 10-12 hours.

BRIOCHE DOUGH

INGREDIENTS

DOLCE FORNO MAESTRO

water milk 3.5% fat eggs

unsalted butter 82% fat

fresh yeast

salt

BUTTER EMULSION

PREPARATION

1000g Knead Dolce Forno Maestro, water, milk, eggs, yeast and salt for 10-15

100g minutes.

150g Add the butter in 2-3 times to obtain a smooth dough with a soft

150g consistency.

150g Add the pistachio emulsion and mix again.

 $_{50a}$ Cover with plastic sheet and let it rest for 40 minutes (at room temperature).

Divide the dough into 70g pieces, roll them and put them in a proofer room

at 28-30°C with the 60-80% of relative humidity for 80-90 minutes (it is also

possible to let rise the pieces of dough in a warm place, covered with a

plastic sheet).

CRAQUELINE

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flour	400g	Knead butter, flour w290 and pistachio flour to obtain a non-homogeneous
raw sugar	400g	mixture
unsalted butter 82% fat	300g	Add sugar, salt egg yolks and JOYPASTE PISTACCHIO VERDE.
egg whites		Roll out the dough in the sheeter between two sheets of baking paper to a
pistachio flour	60g	thickness of 1.5-2 mm. Put in a blast chiller.
salt	15a	

70g

PRFPARATION

PISTACHIO NAMELAKA

JOYPASTE PISTACCHIO VERDE

INGREDIENTS

INGREDIENTS		PREPARATION
liquid cream 35% fat	150g	Bring the cream to boil.
water	40g	Add water, LILLY NEUTRO and mix.
LILLY NEUTRO	40g	Add the CHOCOCREAM PISTACCHIO and continue mixing.
CHOCOCREAM PISTACCHIO	250g	Pour the cold cream (2) and emulsify using a hand blender.
liquid cream 35% fat	200g	Cover it with the cling film and leave it to rest overnight in the refrigerator.

Final composition

Cut the chilled craqueline into discs with a diameter slightly larger than the leavened brioches.

Bake at 165-170°C for 12-13 minutes.

Once cooled, cut under the craqueline's dome.

Spread over the center of the brioche a thin layer of raspberry filling (leave 1cm from the brioche's edges).

Whip the pistachio namelaka in a planetary mixer with a whisk for 3-4 minutes, then, using a sac a poche, spread a ring of namelaka over the brioche's edges, then continue filling the brioche with a 3cm high layer of namelaka.

Place the brioche's dome on the top. Decorate.