



PISTACCHIO & AMARENA

👤 Intermediate level

VANILLA AND PISTACHIO CAKE

TOP CAKE

eggs
unsalted butter
JOYPASTE VANIGLIA
MADAGASCAR/BOURBON
chopped pistachios

500g
250g
250g

20g
100g

Mix the first 4 ingredients with a whisk in a planetary mixer for 6 minutes at medium-low speed. Incorporate the chopped pistachios. Pour in buttered and floured mold and at the end insert the whole cherries. Cook at 180-190 ° C. in a 18 cm diameter mold.

PISTACHIO NAMELAKA

milk
glucose syrup
SINFONIA CIOCCOLATO BIANCO
liquid cream
LILLY NEUTRO
LILLY NEUTRO

200g
8g
275g
200g
35g
100g
80g

Let boil the milk and the glucose and add the Lilly and mix with a whisk, add the chocolate mixture in 3 times and then the pistachio paste with its water. Add the cold cream, mix and leave in the refrigerator overnight. The next day, whisk for a few minutes in a planetary mixer.

AMARENA JELLY

FRUTTIDOR AMARENA
water
LILLY NEUTRO

400g
60g
60g

Heat the water in the microwave oven, melt the neutral lilly and finally insert the fruttidor. Pour into a 14 cm diameter silicone mold and freeze.

ANHYDROUS GLASS PISTACHIO

CHOCOSMART CIOCCOLATO BIANCO
PRALIN DELICRISP PISTACHE

400g
100g

Melt the ingredients and use at 32-35 degrees C.

FINAL COMPOSITION

Glaze the cake with anhydrous pistachio icing. Place the gelee in the center of the cake with the black cherry, then put on the surface the BLITZ.

Whip the pistachio namelaka in a planetary mixer and with the help of a striped nozzle create spikes next to the gelee. Place a disc of tempered white chocolate sprinkled with some green color.



Extraordinary
made simple.