



PAIRED PISTACHIO BISCUITS

👤 Intermediate level

Almond shortcrust biscuits filled with white chocolate and pistachio cream



RECIPE CREATED BY:

Marco De Grada
Pastry chef

ALMOND SHORTCRUST

TOP FROLLA

unsalted butter 82% fat
eggs
AVOLETTA
salt

1000g
350g
150g
150g
2g

Mix in the planetary mixer with the flat beater TOP FROLLA with salt and butter, add the eggs and then incorporate the previously sifted AVOLETTA. Mix well until an homogeneous compound is obtained. Roll it between two 2 mm baking papers and let rest for a few hours in the fridge. Cut some round biscuits with a 4 cm diameter pastry ring. Place on a silicone micro perforated paper. Cook at 170°C for about 10 minutes and until golden brown.

WHITE CHOCOLATE FILLING

CHOCOSMART CIOCCOLATO BIANCO

qb Mount in a planetary mixer with a whisk for 3-4 minutes medium speed

PISTACHIO GLAZING

NOBEL PISTACCHIO

qb Heat NOBEL PISTACCHIO with the microwave at about 40°C

irca
GROUP

Extraordinary
made simple.

FINAL COMPOSITION

- Stuff half of the biscuits by pouring in the middle of them a drop of CHOCOCREAM PISTACCHIO.
- Using a pastry bag with nozzle n.6-8, make a circle of CHOCOSMART BIANCO mounted all around the CHOCOCREAM.
- Pair with another shortcrust biscuit.
- Place in the refrigerator for 30 minutes.
- Glaze with NOBEL PISTACCHIO previously melted at 40°C.
- Decorate with little silver leaves or chopped pistachios



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