



PAIRED PISTACHIO BISCUITS

👤 Intermediate level

Almond shortcrust biscuits filled with white chocolate and pistachio cream

ALMOND SHORTCRUST

INGREDIENTS

TOP FROLLA

unsalted butter 82% fat

eggs

AVOLETTA

salt

PREPARATION

- 1000g Mix in the planetary mixer with the flat beater TOP FROLLA with salt and
- 350g butter, add the eggs and then incorporate the previously sifted AVOLETTA.
- 150g Mix well until an homogeneous compound is obtained.
- 150g Roll it between two 2 mm baking papers and let rest for a few hours in the
- 2g 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

INGREDIENTS

CHOCOSMART CIOCCOLATO BIANCO

PREPARATION

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

PISTACHIO GLAZING

INGREDIENTS

NOBEL PISTACCHIO

PREPARATION

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

Final composition

- Stuff half of the biscuits by pouring in the middle of them a drop of CHOCOCREAM PISTACCHIO.
- Using a pastry bag with noodle 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