

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	1000g	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 homogeneus 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.
unsalted butter 82% fat	350g	
eggs	150g	
AVOLETTA	150g	
salt	2g	

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

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

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Extraordinary made simple.