



PAIRED PISTACHIO BISCUITS

chef 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