



# I LOVE YOU... PISTACCHIO

👤 Intermediate level

Single serve pistacchio mousse

## ALMOND FINANCIER

AVOLETTA

VIGOR BAKING

all-purpose flour

starch

egg whites

unsalted butter 82% fat

825g

6g

75g

75g

555g

180g

Mix the dry elements.

Add the egg whites and mix by hand.

Add the butter.

Pour into the mould and cook for 15 minutes at 160-170 °C.

Cool down

## CRUNCHY LAYER

PRALIN DELICRISP PISTACHE

qb

Heat the PRALIN DELICRISP slightly and spread a light layer over the entire surface of the financier.

## PISTACCHIO PESTO MOUSSE

liquid cream 35% fat

water

LILLY NEUTRO

JOYPASTE PESTO DI PISTACCHIO

500g

100g

100g

80g

Whip cream with water and Lilly Neutral, keep it soft.

Gently combine the Joypaste.

**irca**  
GROUP

Extraordinary  
made simple.

## MIRROR GLAZE

water	100g	Combine the water ,NEUTRAL MIRROR and food colouring bring to a slight boil. Add the chocolate and mix with an immersion mixer. Leave to crystallize in the refrigerator for at least 4 hours.
SINFONIA CIOCCOLATO BIANCO	270g	
<u>MIRROR NEUTRAL</u>	300g	
food colourant	0.5g	
food colourant	0.2g	

## FINAL COMPOSITION

Pipe the pistachio mousse in silicone molds filling them for 3/4.

Place the insert in the center.

Put into blast chiller until completely frozen.

Remove and cover the cakes by heating the glaze to 35 °C.

Decorate with SPRINKLE HOT LIPS DOBLA.



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