

RING GREEN

Advanced level

Pistachio, mango and apricot single-serve



RECIPE CREATED BY:

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Pasticciere e Gelatiere

PISTACHIO BISCUIT

ALICE'S CAKE	500g	Mix all the ingredients in a planetary mixer with paddle for 5 minutes. Pour in the molds and bake at 170°C.
pistachio flour	50g	
sunflower oil	200g	
water	210g	
JOYPASTE PISTACCHIO PRIME	40g	

MANGO MOUSSE

liquid cream 35% fat	500g	Mix together mango purée, LILLY MANGO and water in a planetary mixer. Add cream and continue mixing until a semi-whipped consistency.
LILLY MANGO	100g	
Mango purée	150g	
water	50g	

MANGO GLAZE

MIRROR NEUTRAL	200g	Using a hand blender, mix all the ingredients. Heat the glaze lightly before using it.
mango purée	50g	

FINAL COMPOSITION

-Cut the pistachio biscuit the same diameter as the DROP GREEN and place it in the bottom of the DROP GREEN.
-Fill with 1 cm of mango mousse.
-Spread a thin layer of mango glaze.
-Finish the fillig with a layer of FRUTTIDOR ALBICOCCA.
-Decorate with Daisy XL 78324 DOBLA.

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