



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

pistachio flour
sunflower oil
water

JOYPASTE PISTACCHIO PRIME

500g

50g

200g

210g

40g

Mix all the ingredients in a planetary mixer with paddle for 5 minutes.

Pour in the molds and bake at 170°C.

MANGO MOUSSE

liquid cream 35% fat

LILLY MANGO

Mango purée
water

500g

100g

150g

50g

Mix together mango purée, LILLY MANGO and water in a planetary mixer.

Add cream and continue mixing until a semi-whipped consistency.

MANGO GLAZE

MIRROR NEUTRAL

mango purée

200g

50g

Using a hand blender, mix all the ingredients.

Heat the glaze lightly before using it.

irca
GROUP

Extraordinary
made simple.

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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