



RING GREEN

👩🍳 Advanced level

Pistachio, mango and apricot single-serve

PISTACHIO BISCUIT

INGREDIENTS

[ALICE'S CAKE](#)

pistachio flour

sunflower oil

water

[JOYPASTE PISTACCHIO PRIME](#)

PREPARATION

500g Mix all the ingredients in a planetary mixer with paddle for 5 minutes.

50g Pour in the molds and bake at 170°C.

200g

210g

40g

MANGO MOUSSE

INGREDIENTS

liquid cream 35% fat

[LILLY MANGO](#)

Mango purée

water

PREPARATION

500g Mix together mango purée, LILLY MANGO and water in a planetary mixer.

100g Add cream and continue mixing until a semi-whipped consistency.

150g

50g

MANGO GLAZE

INGREDIENTS

MIRROR NEUTRAL

mango purée

PREPARATION

200g Using a hand blender, mix all the ingredients.

50g Heat the glaze lightly before using it.

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.