



MONO PISTACHIO AND PEACH

chef Intermediate level

Desser at the plate Lactose Free

PEACH JELLY - LACTOSE FREE

INGREDIENTS

FRUTTIDOR PESCA

water

PREPARATION

- 200g Rehydrate the gelatin with water
- 4g Heat FRUTTIDOR PESCA and add the gelatin, stirring until it has completely dissolved.
- Pour into insert molds and reduce temperature.

PISTACHIO MOUSSE - LACTOSE FREE

INGREDIENTS

water

lactose-free milk

sugar

JOYPASTE PISTACCHIO PURA

PREPARATION

- 16g Rehydrate the gelatin with water. Bring the milk to a gentle boil along with 80g the sugar and pistachio paste
- 230g insert the rehydrated gelatin and blend with an immersion blender, once the 160g mixture reaches 28-30 degrees,
- 120-140g gently add the semi-whipped cream.
- 740g Pour half into the single-portion molds, insert the frozen insert, cover and close with more mousse.

CRUMBLE FUND - LACTOSE FREE

INGREDIENTS

white bread flour
almond flour
unsalted butter
raw sugar

PREPARATION

200g knead coarsely flour with butter in a planetary mixer with leaf, add sugar.
200g Allow the mixture to cool in the fridge for at least an hour.
200g Place the crumbled dough inside some tartlet molds slightly larger than the
200g mono, cook at 170 degrees for about 15 minutes.

SPRAY MASS

INGREDIENTS

BURRO DI CACAO

PREPARATION

qb Melt the colored cocoa butter at 31 degrees

Final composition

Sprinkle the frozen single portion with cocoa butter, place it on top of the crumble and decorate with pistachios and FRUTTIDOR PESCA.