

# MONO PISTACHIO AND PEACH

Desser at the plate Lactose Free

# **PEACH JELLY - LACTOSE FREE**

#### **INGREDIENTS**

FRUTTIDOR PESCA

water

#### **PREPARATION**

200g Rehydrate the gelatin with water

49 Heat FRUTTIDOR PESCA and add the gelatin, stirring until it has completely

20a 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

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.