



MONO PISTACHIO AND PEACH

👤 Intermediate level

Dessert at the plate Lactose Free



RECIPE CREATED BY:

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Pastry Chef

PEACH JELLY - LACTOSE FREE

FRUTTIDOR PESCA

water

200g
4g
20g

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

PISTACHIO MOUSSE - LACTOSE FREE

water

lactose-free milk

sugar

JOYPASTE PISTACCHIO PURA

16g
80g
230g
160g
120-140g
740g

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



Extraordinary
made simple.

CRUMBLE FUND - LACTOSE FREE

white bread flour
almond flour
unsalted butter
raw sugar

200g
200g
200g
200g

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

SPRAY MASS

BURRO DI CACAO

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.



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