

PISTACHIO & STRAWBERRY FINGERS

Basic level

MODERN SINGLE SERVES

ALMOND SHORT CRUST

Ingredients
TOP FROLLA

unsalted butter 82% fat

eggs

almond flour

Preparation

250g Mix all the ingredients in a planetary mixer with paddle until a homogeneous

90g dough is obtained.

25g Let the dough rest in the refrigerator.

25q Roll the shortcrust at 2mm height and cut rectangles of 4x12cm.

Bake in the oven at 170C ° for 12min.

PISTACHIO SPONGE CAKE

Ingredients eggs

IRCA GENOISE

ZUCCHERO INVERTITO

JOYPASTE PISTACCHIO PRIME

Preparation

300g Whip all the ingredients in a planetary mixer with whisk for 10-12 min.

250g Spread the dough on a baking tray and bake at 200-220C ° for 8 min.

25g Once cold place it in a steel frame 40x60cm.

40g

STRAWBERRY JELLY

Ingredients

FRUTTIDOR FRAGOLA

water

200g

40g

LILLY NEUTRO

Preparation

Dissolve the LILLY in the water.

Add to FRUTTIDOR and blend with immersion blender.

Pour the mixture onto the sponge cake and level it with a spatula.

Put in the refrigerator.

STRAWBERRY CUSTARD

Ingredients	Preparation
milk 3.5% fat 25g	Dissolve the LILLY and GLUCOSE in hot liquids.
liquid cream 35% fat	Pour over the SINFONIA and COCOA BUTTER and emulsify with a hand
	blender to obtain a ganache.
SINFONIA CIOCCOLATO BIANCO 160g	Still emulsifying, add the cream and puree.
BURRO DI CACAO	
LILLY NEUTRO 20g	
liquid cream 35% fat 75g	
fruit purée 125g	

40g

PISTACHIO COATING

Ingredients	Preparation
NODEL DICTACCINO	/00

NOBEL PISTACCHIO 400g Mix together the ingredients.

chopped pistachios 80g

Final composition

Cut the sponge cake covered with the jelly to obtain two 30x40 cm rectangles.

Place the sponge cake in a 30x40cm steel frame and pour over the strawberry custard.

Cover the custard with the second layer of sponge cake, jelly side down.

Put in a blast chiller at positive temperature until the cake is compact.

Divide it into 3x10cm rectangles.

Glaze one side of the dessert in the pistachio glaze and place it on the shortcrust base.

Decorate with CHOCOLATE STRAWBERRY and WAVE GREEN LARGE DOBLA.