



PISTACHIO & STRAWBERRY FINGERS

👤 Advanced level

MODERN SINGLE SERVES



RECIPE CREATED BY:

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Pasticciere e Gelatiere

ALMOND SHORT CRUST

TOP FROLLA

unsalted butter 82% fat
eggs
almond flour

250g
90g
25g
25g

Mix all the ingredients in a planetary mixer with paddle until a homogeneous dough is obtained. Let the dough rest in the refrigerator. Roll the shortcrust at 2mm height and cut rectangles of 4x12cm. Bake in the oven at 170C ° for 12min.

PISTACHIO SPONGE CAKE

eggs - at room temperature
IRCA GENOISE
ZUCCHERO INVERTITO
JOYPASTE PISTACCHIO PRIME

300g
250g
25g
40g

Whip all the ingredients in a planetary mixer with whisk for 10-12 min. Spread the dough on a baking tray and bake at 200-220C ° for 8 min. Once cold place it in a steel frame 40x60cm.

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Extraordinary
made simple.

STRAWBERRY JELLY

FRUTTIDOR FRAGOLA

water

LILLY NEUTRO

200g

40g

40g

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

milk 3.5% fat - boiling

liquid cream 35% fat - boiling

GLUCOSIO

SINFONIA CIOCCOLATO BIANCO

BURRO DI CACAO

LILLY NEUTRO

liquid cream 35% fat - cold

fruit purée - strawberries

25g

125g

5g

160g

10g

20g

75g

125g

Dissolve the LILLY and GLUCOSE in hot liquids.

Pour over the SINFONIA and COCOA BUTTER and emulsify with a hand blender to obtain a ganache.

Still emulsifying, add the cream and puree.

PISTACHIO COATING

NOBEL PISTACCHIO - melted at 40C°

chopped pistachios

400g

80g

Mix together the ingredients.

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.



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