

PISTACHIO & STRAWBERRY FINGERS

Advanced level

MODERN SINGLE SERVES



RECIPE CREATED BY:

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Pasticciere e Gelatiere

ALMOND SHORT CRUST

TOP FROLLA	250g	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.
unsalted butter 82% fat	90g	
eggs	25g	
almond flour	25g	

PISTACHIO SPONGE CAKE

eggs - at room temperature	300g	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.
IRCA GENOISE	250g	
ZUCCHERO INVERTITO	25g	
JOYPASTE PISTACCHIO PRIME	40g	

STRAWBERRY JELLY

FRUTTIDOR FRAGOLA	200g	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.
water	40g	
LILLY NEUTRO	40g	

irca GROUP

Extraordinary made simple.

STRAWBERRY CUSTARD

milk 3.5% fat - boiling	25g
liquid cream 35% fat - boiling	125g
GLUCOSIO	5g
SINFONIA CIOCCOLATO BIANCO	160g
BURRO DI CACAO	10g
LILLY NEUTRO	20g
liquid cream 35% fat - cold	75g
fruit purée - strawberries	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°	400g
chopped pistachios	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.