



SICILIAN CAKE

🏠 Advanced level

Pistachio and blood orange cake



RECIPE CREATED BY:

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Pasticciere e Gelatiere

PISTACHIO CAKE

TOP CAKE

eggs
unsalted butter 82% fat
JOYPASTE VANIGLIA
MADAGASCAR/BOURBON
pistachio powder

1000g
500g
500g
30g
200g

Mix with the whisk in the planetary mixer for 6 minutes on medium speed the first 4 ingredients. Incorporate the pistachio flour. Deposit 500 g of dough in the buttered and floured moulds (log with hammered central hole). Bake at 170°C for 35-38 minutes.

FILLING

500g
4g

Hydrate the gelatine in cold water and, after having melted it in the microwave, add it to the slightly warmed Cesarin Red Orange Profumi d'Italia.

FINAL COMPOSITION

After cooling, fill the central hole of the cake with Profumi d'Italia Mandarin or blood orange. Completely cover the cake with Blitz Ice and let the pistachio grain adhere to the entire surface. Decorate with whipped white Chocosmart and Twist Red Dobra.



Extraordinary
made simple.