

SICILIAN CAKE

Advanced level

Pistachio and blood orange cake



RECIPE CREATED BY:

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Pasticciere e Gelatiere

PISTACHIO CAKE

TOP CAKE	1000g	Mix with the whisk in the planetary mixer for 6 minutes on medium speed the first 4 ingredients.
eggs	500g	
unsalted butter 82% fat	500g	Incorporate the pistachio flour.
JOYPASTE VANIGLIA MADAGASCAR/BOURBON	30g	Deposit 500 g of dough in the buttered and floured moulds (log with hammered central hole).
pistachio powder	200g	Bake at 170°C for 35-38 minutes.

FILLING

	500g	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.
	4g	

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 Dobla.

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Extraordinary made simple.