



LIFE

👨🍳 Advanced level

almond financier

INGREDIENTS

[AVOLETTA](#)

[VIGOR BAKING](#)

all-purpose flour

cornstarch

egg whites

unsalted butter 82% fat

PREPARATION

- 550g - Mix all the powdered ingredients by hand with a whisk.
- 4g - Add the egg whites and then the melted butter, continue to mix.
- 50g - put into a 60cm x 40cm micro-perforated plate and bake at 180 ° C for 12 min.
- 50g
- 370g
- 120g

pistachio cremoux

INGREDIENTS

liquid cream 35% fat

caster sugar

egg yolk

[LILLY NEUTRO](#)

[JOYPASTE PISTACCHIO PURA](#)

salt

PREPARATION

- 400g - Boil the cream and in another bowl mix yolk and sugar with a whisk.
- 30g - Pour it over the hot cream and bring it to boil at 82-84°C, keep in mind to regularly mix the cream to avoid any coagulation.
- 67g
- 20g - Add LILLY NEUTRO and mix with a whisk, then add JOYPASTE PISTACCHIO 100% and salt, to conclude emulsify with an immersion blender.
- 75g
- 1.5g

White chocolate mousse

INGREDIENTS

SINFONIA CIOCCOLATO BIANCO

liquid cream 35% fat

water

liquid cream 35% fat

LILLY NEUTRO

water

PREPARATION

200g -Melt the chocolate at 45 °C.

40g -Warm up the liquid (1) to about 20°C.

60g -Add the chocolate and mix with a hand blender to obtain a fluid ganache.

240g -Semi-whip the cream (2) with LILLY NEUTRO and water (2).

50g -Gradually add the semi-whipped cream tp the ganache (25-30°C) using a spatula.

50g

gray spray mass

INGREDIENTS

SINFONIA CIOCCOLATO BIANCO

BURRO DI CACAO

coloured cocoa butter

PREPARATION

100g - Melt the white chocolate and cocoa butter at 45 ° C.

100g - Add a few drops of black cocoa butter until the desired color is reached.

qb

cocoa crumble

INGREDIENTS

all-purpose flour

FARINA DI NOCCIOLE

unsalted butter 82% fat

raw sugar

CACAO IN POLVERE

PREPARATION

90g - mix all the ingredients in a planetary mixer with leaf for a few minutes.

100g - spread the crumble on the pan with forosil and bake at 160 ° C for 10/12 min.

100g

100g

10g

coulis

INGREDIENTS

sour cherry purée

caster sugar

lemon juice

PREPARATION

500g - Bring everything to a boil.

5g

100g

1

Final composition

- Pour the white chocolate mousse into the "zen" Pavoni mould (cod. PX4301) until it reaches the middle of the mould.
- Insert the frozen pistachio cream and the almond financier pad and cover with another layer of white chocolate mousse.
- Place the mould in a blast chiller until the single portion has been completely frozen.
- remove the dessert from the mould.
- Spray, with the aid of an airbrush, the grey cocoa mass on the still frozen single portion.
- Spray black cocoa butter with a toothbrush.
- Decorate the dish with the sour cherry coulis and place the cocoa crumble with the help of a coppapasta to maintain the round shape.
- Place the single portion still frozen on top of the crumble.
- Decorate with a mint leaf.
- Thaw in the refrigerator and serve.