



LIFE

👤 Advanced level



RECIPE CREATED BY:
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Pastry Chef

ALMOND FINANCIER

AVOLETTA

VIGOR BAKING

all-purpose flour

cornstarch

egg whites

unsalted butter 82% fat

550g

4g

50g

50g

370g

120g

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

PISTACHIO CREMOUX

liquid cream 35% fat

caster sugar

egg yolk

LILLY NEUTRO

JOYPASTE PISTACCHIO PURA

salt

400g

30g

67g

20g

75g

1.5g

- Boil the cream and in another bowl mix yolk and sugar with a whisk.
- 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.
- Add LILLY NEUTRO and mix with a whisk, then add JOYPASTE PISTACCHIO 100% and salt, to conclude emulsify with an immersion blender.

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GROUP

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made simple.

WHITE CHOCOLATE MOUSSE

SINFONIA CIOCCOLATO BIANCO

liquid cream 35% fat

water

liquid cream 35% fat

LILLY NEUTRO

water

200g

40g

60g

240g

50g

50g

-Melt the chocolate at 45 °C.

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

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

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

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

GRAY SPRAY MASS

SINFONIA CIOCCOLATO BIANCO

BURRO DI CACAO

coloured cocoa butter

100g

100g

qb

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

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

COCOA CRUMBLE

all-purpose flour

FARINA DI NOCCIOLE

unsalted butter 82% fat

raw sugar

CACAO IN POLVERE

90g

100g

100g

100g

10g

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

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

COULIS

sour cherry purée

caster sugar

lemon juice

500g

5g

100g

1

- Bring everything to a boil.

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.



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