



TORTA GELATO PISTACCHIO E MANDARINO DI CIACULLI

👤 Intermediate level

GELATO PREPARATION

JOYPASTE PESTO DI PISTACCHIO

1000g
120g

add to mixture JOYPASTE PESTO DI PISTACCHIO and mix.
Put it inside the batch freezer.

SPONGE CREATION

IRCA GENOISE CHOC
eggs
water

1000g
700g
200g

Whip all the ingredients in a planetary mixer with the whisk attachment for 10-12 minutes at high speed.

Variegato Mandarino di Ciaculli
CESARIN

in a mold add chocolate sponge, gelato pesto di pistachio and like variegated CESARIN MANDARINO CIACULLI and close with other gelato. Put gelato cake in a shock freezer.

FINAL COMPOSITION

JOYCREAM PISTACCHIO ICE
JOYCOUVERTURE EXTRA CHOC WHITE

100g
100g

Unmold cake and decorate it with top ice composed by JOYCREAM PISTACCHIO ICE E JOYCOUVERTURE EXTRA CHOC WHITE previously frozen.
Decorate with DOBLA SPIRAL DARK (77051), whole and grains pistachio.

irca
GROUP

Extraordinary
made simple.