

VEGAN OX EYE COCOA AND PISTACHIO

Intermediate level

Delicious vegan shortcrust cookies, filled with creamy pistachio spread and topped with crunchy pistachios. Perfect for packaging and enjoying anytime.



RECIPE CREATED BY:

Filippo Falciola

Pastry Chef

VEGAN SHORTCRUST

TOP FROLLA	500g
EYLEN CREMA/CAKE	200g
CACAO IN POLVERE	25g
water	40g
salt	2g

- Mix all the ingredients together, taking care not to overwork the dough.
- Let rest in the refrigerator for at least one hour.
- Roll out with a sheeter to a thickness of 3 mm and cut out discs of the desired size.
- Bake at 160°C for about 18-20 minutes and let cool completely.

VEGAN FILLING

CHOCOCREAM PISTACCHIO VEGAN	qb

- Sandwich two shortcrust discs with CHOCOCREAM PISTACHIO VEGAN filling.

FINAL COMPOSITION

Decorate with pistachios and package.

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Extraordinary made simple.