



# 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:**

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Pastry Chef

## VEGAN SHORTCRUST

### TOP FROLLA

EYLEN CREMA/CAKE

CACAO IN POLVERE

water

salt

500g

200g

25g

40g

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 PISTACCHIO VEGAN filling.

## FINAL COMPOSITION

Decorate with pistachios and package.



Extraordinary  
made simple.