VEGAN PISTACHIO AND EXOTIC FRUIT LAYERED CAKE

Intermediate level



RECIPE CREATED BY:

Filippo Falciola

Pastry Chef

VEGAN BISCUIT

VEGAN BISCUIT	1000g	-Prepare the biscuit by whipping in food processor with whip VEGAN BISCUIT with the water for 3 minutes at high speed. -Spread the dough on a baking sheet and cook at 190°C for approx 12/13 minutes. -Once cooled, place in a steel frame and spread a thin layer of previously blended FRUTTIDOR.
water	500g	
FRUTTIDOR TROPICAL	qb	

LIGHT PISTACHIO CREAM

VEGAN CREAM	130g	-Prepare the light cream by mixing with a whisk the VEGAN CREAM with the rice drink and the pistachio paste, let it rest for 10 minutes. - -Mix the cream again briefly and lighten with the whipped vegetable cream.
Plant based milk	370g	
JOYPASTE PISTACCHIO GRAN RISERVA	80g	
100% vegetable cream	550 g	

GLAZE

MIRROR TROPICAL	qb	- Heat the mirror at 50°C

FINAL COMPOSITION

-Spread a layer of light cream over the FRUTTIDOR, place a second layer of biscuit and repeat the layering.
-Stabilise in a negative blast chiller. Glaze with MIRROR TROPICAL and cut into 3x3 cm slices.

irca GROUP

Extraordinary made simple.