

SOUTH - NORTH - SOUTH

Intermediate level

MODERN CAKE WITH PISTACHIO AND RASPBERRY



RECIPE CREATED BY:

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Pastry Chef

CEREAL SHORTCRUST PASTRY

CEREAL'EAT FROLLA	500g
unsalted butter 82% fat	200g
eggs	50g
sugar	60g

In a planetary mixer with the paddle attachment, knead all the ingredients until well combined and homogeneous.
Refrigerate the dough for at least one hour.
Roll out the dough into a 3mm thick layer. The shortcrust bases have to be lighly larger than the cakes. Bake the shortcrust pastry bases at 170-180°C for 10-12 minutes.

RASPBERRY JELLY

LILLY NEUTRO	100g
water	100g
FRUTTIDOR LAMPONE	400g

Dissolve LILLY NEUTRO into water, then stir FRUTTIDOR in.
Pour into the silicone mould for inserts and freeze.

RED FRUIT CRUNCHY LAYER

PRALIN DELICRISP FRUITS ROUGES	qb

Spread the product in a 2-mm thick layer between two sheets of parchment paper. Freeze in order to provide it with the right consistency to be cut into the needed size.

PISTACHIO PDO MOUSSE

LILLY NEUTRO	200g
JOYPASTE PISTACCHIO PURA	150g
water	200g
liquid cream 35% fat	1000g

Whip cream, water and LILLY NEUTRO until soft peaks form then gently combine JOYPASTE.

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FINAL COMPOSITION

Half-fill the mould with the mousse, place the frozen jelly and the crunchy red fruit layer, spread a veil of mousse and close with a layer of rollé.
Freeze before unmoulding.
Spray with green velvet spray, then lay the frozen dessert onto the cereal shortcrust base and decorate with diced raspberry jelly.
Decorate with DOBLA TOADSTOOL.