



# SOUTH - NORTH - SOUTH

chef Intermediate level

MODERN CAKE WITH PISTACHIO AND RASPBERRY

## CEREAL SHORTCRUST PASTRY

### INGREDIENTS

#### CEREAL'EAT FROLLA

unsalted butter 82% fat

eggs

sugar

### PREPARATION

500g In a planetary mixer with the paddle attachment, knead all the ingredients  
200g until well combined and homogeneous.  
50g Refrigerate the dough for at least one hour.  
60g Roll out the dough into a 3mm thick layer. The shortcrust bases have to be  
lightly larger than the cakes. Bake the shortcrust pastry bases at 170-180°C for  
10-12 minutes.

## RASPBERRY JELLY

### INGREDIENTS

#### LILLY NEUTRO

water

#### FRUTTIDOR LAMPONE

### PREPARATION

100g Dissolve LILLY NEUTRO into water, then stir FRUTTIDOR in.  
100g Pour into the silicone mould for inserts and freeze.  
400g

## RED FRUIT CRUNCHY LAYER

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### INGREDIENTS

PRALIN DELICRISP FRUITS ROUGES

### PREPARATION

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

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### INGREDIENTS

LILLY NEUTRO

JOYPASTE PISTACCHIO PURA

water

liquid cream 35% fat

### PREPARATION

200g Whip cream, water and LILLY NEUTRO until soft peaks form then gently  
150g combine JOYPASTE.  
200g  
1000g

## Final composition

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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.