



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

unsalted butter 82% fat
eggs
sugar

500g
200g
50g
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 lightly larger than the cakes. Bake the shortcrust pastry bases at 170-180°C for 10-12 minutes.

RASPBERRY JELLY

LILLY NEUTRO

water

FRUTTIDOR LAMPONE

100g
100g
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.



Extraordinary
made simple.

PISTACHIO PDO MOUSSE

LILLY NEUTRO

200g

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

JOYPASTE PISTACCHIO PURA

150g

water

200g

liquid cream 35% fat

1000g

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.



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