

# **SOUTH - NORTH - SOUTH**

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.

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**

#### **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**

#### **INGREDIENTS**

PRALIN DELICRISP FRUITS ROUGES

### **PREPARATION**

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**

INGREDIENTS	PREPARATION
INGREDIENTS	PKEPAKATI

LILLY NEUTRO

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

JOYPASTE PISTACCHIO PURA

150g combine JOYPASTE.

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.