



NEW-AGE SAVARIN

chef Intermediate level

PISTACHIO & CHERRY MODERN CAKE

PISTACHIO FLAVOURED CRUMBLE

INGREDIENTS

AMERICAN COOKIES

unsalted butter 82% fat

JOYPASTE PISTACCHIO PRIME

PREPARATION

500g In a planetary mixer with a paddle attachment, mix all the ingredients at low speed, until you obtain a crumble.
175g Spread a 1-cm layer into the silicone moulds.
50g Bake at 160°C for about 12-15 minutes.

VICTORIA SPONGE

INGREDIENTS

IRCA GENOISE

eggs

unsalted butter 82% fat

honey

PREPARATION

500g Whip all the ingredients in a planetary mixer at medium speed for 10-12 minutes.
300g Spread the whipped mixture into a 1-cm layer in a tray lined with parchment paper.
40g Bake for a short time at 180-200°C (closed valve).
When cold, cut into discs with the same dimension of the savarin.

CHERRY MOUSSE

INGREDIENTS

LILLY NEUTRO

JOYPASTE AMARENA

water

liquid cream 35% fat

PREPARATION

200g Mix water, LILLY NEUTRO and JOYPASTE.

100g Gently combine to cream.

200g

1000g

Final composition

Half-fill the mould for savarin with the mousse, lay a disc of victoria sponge, fill up with some more mousse and close with another disc of victoria sponge. Put in the blast chiller until completely hardened.

Unmould the savarin, drizzle with red and yellow velvet-effect cocoa butter sprays, then lay it onto the base of pistachio flavoured crumble.

Fill the center of the savarin with FRUTTIDOR.