



# NEW-AGE SAVARIN

🏠 Intermediate level

PISTACHIO & CHERRY MODERN CAKE



RECIPE CREATED BY:

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Pastry Chef

## PISTACHIO FLAVOURED CRUMBLE

AMERICAN COOKIES

unsalted butter 82% fat

JOYPASTE PISTACCHIO PRIME

500g

175g

50g

In a planetary mixer with a paddle attachment, mix all the ingredients at low speed, until you obtain a crumble.

Spread a 1-cm layer into the silicone moulds.

Bake at 160°C for about 12-15 minutes.

## VICTORIA SPONGE

IRCA GENOISE

eggs

unsalted butter 82% fat

honey

500g

300g

200g

40g

Whip all the ingredients in a planetary mixer at medium speed for 10-12 minutes.

Spread the whipped mixture into a 1-cm layer in a tray lined with parchment paper.

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

LILLY NEUTRO

JOYPASTE AMARENA

water

liquid cream 35% fat

200g

100g

200g

1000g

Mix water, LILLY NEUTRO and JOYPASTE.

Gently combine to cream.

**irca**  
GROUP

Extraordinary  
made simple.

## 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 te 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.



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