



TRICOLORE

🏠 Basic level

ROLLÉ AL PISTACCHIO

IRCA GENOISE

eggs

ZUCCHERO INVERTITO

chopped pistachios

JOYPASTE PISTACCHIO PRIME

500g

600g

50g

150g

50g

Beat the first three ingredients (together in a mixer at medium speed for 10-12 minutes, gently add the Pistachios and JOYPASTE; spread the mixture evenly onto baking paper to a thickness of 8 mm, then bake for a brief time at 200-220°C with the valve closed. After baking, leave to cool for several minutes, then cover with plastic sheets to avoid drying out, and refrigerate until it is to be used.

GELIFICATO ALLA FRAGOLA

LILLY NEUTRO

FRUTTIDOR FRAGOLA

water

100g

400g

100g

Beat the first three ingredients (together in a mixer at medium speed for 10-12 minutes, gently add the Pistachios and JOYPASTE; spread the mixture evenly onto baking paper to a thickness of 8 mm, then bake for a brief time at 200-220°C with the valve closed. After baking, leave to cool for several minutes, then cover with plastic sheets to avoid drying out, and refrigerate until it is to be used.

irca
GROUP

Extraordinary
made simple.

CROCCANTE AL PISTACCHIO

PRALIN DELICRISP BLANC
JOYPASTE PISTACCHIO 100%

200g
30g

Beat the first three ingredients (together in a mixer at medium speed for 10-12 minutes, gently add the Pistachios and JOYPASTE; spread the mixture evenly onto baking paper to a thickness of 8 mm, then bake for a brief time at 200-220°C with the valve closed. After baking, leave to cool for several minutes, then cover with plastic sheets to avoid drying out, and refrigerate until it is to be used.

MOUSSE ALLA PANNA COTTA

LILLY NEUTRO
JOYPASTE PANNA COTTA
water
liquid cream 35% fat

200g
100g
200g
1.000g

Beat the first three ingredients (together in a mixer at medium speed for 10-12 minutes, gently add the Pistachios and JOYPASTE; spread the mixture evenly onto baking paper to a thickness of 8 mm, then bake for a brief time at 200-220°C with the valve closed. After baking, leave to cool for several minutes, then cover with plastic sheets to avoid drying out, and refrigerate until it is to be used.



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