



# TRICOLORE

chef Basic level

## ROLLÉ AL PISTACCHIO

### INGREDIENTS

IRCA GENOISE

eggs

ZUCCHERO INVERTITO

chopped pistachios

JOYPASTE PISTACCHIO PRIME

### PREPARATION

500g Beat the first three ingredients (together in a mixer at medium speed for 10-600g 12 minutes, gently add the Pistachios and JOYPASTE; spread the mixture 50g evenly onto baking paper to a thickness of 8 mm, then bake for a brief time 150g at 200-220°C with the valve closed. After baking, leave to cool for several 50g minutes, then cover with plastic sheets to avoid drying out, and refrigerate until it is to be used.

## GELIFICATO ALLA FRAGOLA

### INGREDIENTS

LILLY NEUTRO

FRUTTIDOR FRAGOLA

water

### PREPARATION

100g Beat the first three ingredients (together in a mixer at medium speed for 10-400g 12 minutes, gently add the Pistachios and JOYPASTE; spread the mixture 100g 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.

## CROCCANTE AL PISTACCHIO

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### INGREDIENTS

PRALIN DELICRISP BLANC  
JOYPASTE PISTACCHIO 100%

### PREPARATION

200g 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

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### INGREDIENTS

LILY NEUTRO  
JOYPASTE PANNA COTTA  
water  
liquid cream 35% fat

### PREPARATION

200g 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.