

TRICOLORE

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

minutes, then cover with plastic sheets to avoid drying out, and refrigerate 50a

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

INGREDIENTS

PRALIN DELICRISP BLANC
JOYPASTE PISTACCHIO 100%

PREPARATION

200g Beat the first three ingredients (together in a mixer at medium speed for 10-30g 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

INGREDIENTS

<u>LILLY NEUTRO</u> JOYPASTE PANNA COTTA

water

liquid cream 35% fat

PREPARATION

200g Beat the first three ingredients (together in a mixer at medium speed for 10100g 12 minutes, gently add the Pistachios and JOYPASTE; spread the mixture
200g evenly onto baking paper to a thickness of 8 mm, then bake for a brief time
1.000g 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.