



# DRAGON EYE

👤 Intermediate level

MODERN CAKE WITH RASPBERRY AND PISTACHIO

## RASPBERRY ROLLÈ

IRCA GENOISE

eggs

PASTA AROMATIZZANTE LAMPONE

500g

600g

40g

Whip all the ingredients for 10/12 minutes at high speed in a planetary mixer.

On a tray covered with parchment paper, roll out the dough to a thickness of 5 mm.

Bake for about 6/7 minutes at 220°C in the oven with closed valves.

Place in the blast chiller until it is completely cooled down.

Cover the tray with a plastic foil and place in the fridge.

## PISTACHIO MOUSSE

liquid cream

sugar

egg yolk

LILLY NEUTRO

JOYPASTE PISTACCHIO 100%

salt

400g

30g

67g

37g

75g

1,5g

Boil the cream and in another bowl mix yolk and sugar with a whisk.

Pour it over the hot cream and bring it to boil at 82-84°C, keep in mind to regularly mix the cream to avoid any coagulation.

Add LILLY NEUTRO and mix with a whisk, then add JOYPASTE PISTACCHIO 100% and salt, to conclude emulsify with an immersion blender.

Place both the insert and the top in silicon moulds.

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GROUP

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## RASPBERRY MOUSSE

liquid cream	1.000g	Semi-whip the cream in a planetary mixer.
water	300g	Mix water with LILLY NEUTRO and FRUTTIDOR
<u>LILLY NEUTRO</u>	200g	LAMPONE.
<u>FRUTTIDOR LAMPONE</u>	600g	Add the mixture to the cream in more than once and mix gently.

## FINAL COMPOSITION

Place part of the raspberry mousse in a silicon mould with a diameter of 18 cm.

Place the frozen pistachio cream with a diameter of 16 cm and cover it with another layer of mousse.

Conclude with the raspberry rollè previously coated with PRALIN DELICRISP PISTACCHIO and store the cake in the refrigerator until it is completely hardened.

Cover with MIRROR LAMPONE heated at 45-50C° and place in the refrigerator for a couple of minutes. For a sparkling effect, you can mix MIRROR LAMPONE and [Blitz Ice Glitter](#).

Spray the pistachio mousse top with the white cocoa butter.

Place it over the surface of the glazed cake and decorate as you like.



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