



DRAGON EYE

chef Intermediate level

MODERN CAKE WITH RASPBERRY AND PISTACHIO

RASPBERRY ROLLE

INGREDIENTS

IRCA GENOISE

eggs

PASTA AROMATIZZANTE LAMPONE

PREPARATION

500g Whip all the ingredients for 10/12 minutes at high speed in a planetary mixer.
600g On a tray covered with parchment paper, roll out the dough to a thickness of
40g 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

INGREDIENTS

liquid cream

sugar

egg yolk

LILLY NEUTRO

JOYPASTE PISTACCHIO 100%

salt

PREPARATION

400g Boil the cream and in another bowl mix yolk and sugar with a whisk.
30g Pour it over the hot cream and bring it to boil at 82-84°C, keep in mind to
67g regularly mix the cream to avoid any coagulation.
37g Add LILLY NEUTRO and mix with a whisk, then add JOYPASTE PISTACCHIO
75g 100% and salt, to conclude emulsify with an immersion blender.
1,5g Place both the insert and the top in silicon moulds.

RASPBERRY MOUSSE

INGREDIENTS

liquid cream

water

LILLY NEUTRO

FRUTTIDOR LAMPONE

PREPARATION

1.000g Semi-whip the cream in a planetary mixer.

300g Mix water with LILLY NEUTRO and FRUTTIDOR LAMPONE.

200g Add the mixture to the cream in more than once and mix gently.

600g

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.