



# PISTACHIO AND STRAWBERRY SLICE

👤 Intermediate level

## Pistachio Dacquoise

### INGREDIENTS

egg whites  
sugar  
confectioner's sugar  
pistachio flour  
flour

### PREPARATION

250g Whip the egg white with a part of sugar in the planetary mixer and then  
100g gradually add the remaining amount of sugar.  
150g Mix together flour, baking and pistachio flour and add in the whipped  
140g mixture, mixing from the bottom to the top.  
45g Sprinkle with powdered sugar and bake on silicone pastry mats at 175 °C  
with opened valve for 16 minutes.  
Once it is cooled, cut into two rectangles ( 20x9 ) and spread a thin layer of  
PRALIN DELICRISP PISTACHIO.

## STRAWBERRY JELLY

### INGREDIENTS

FRUTTIDOR FRAGOLA - frullato  
LILLY NEUTRO  
water

### PREPARATION

200g Warm the water in the microwave oven, melt the the Lilly Neutral and add  
40g the smoothed fruttidor.  
40g

## PISTACHIO NAMELAKA

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### INGREDIENTS

milk  
glucose  
SINFONIA CIOCCOLATO BIANCO 33%  
liquid cream  
LILLY NEUTRO  
JOYPASTE PISTACCHIO PURA

### PREPARATION

200g	Boil the milk with glucose , melt the Lilly Neutral with a whip . Add the white
8g	chocolate with the help of an immersion blender and create a ganache.
300g	Gradually add the whipping cream and in the end the pistachio paste ,
200g	moisturized in its own water.
40g	Cover with plastic film and let crystalize in the refrigerator for one night.
100g	The following morning, whip in the planetary mixer.
80g	

## Final composition

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Put in a rectangular-shaped mould ( 20x9 ) the pistachio dacquoise with the pistachio pralin decrisp, add about 185 g of strawberry jelly.  
Then put another dacquoise layer without the crunchy element and end with the whipped namelaka and smooth the top.  
Leave in the freeze until solid.  
Glaze the cake when it is still in the cake mould with green water-soluble color MIRROR NEUTRAL.  
Garnish with dark chocolate and pistachio.