



PISTACHIO AND STRAWBERRY SLICE

👤 Intermediate level

PISTACHIO DACQUOISE

egg whites
sugar
confectioner's sugar
pistachio flour
flour

250g
100g
150g
140g
45g

Whip the egg white with a part of sugar in the planetary mixer and then gradually add the remaining amount of sugar.

Mix together flour, baking and pistachio flour and add in the whipped mixture, mixing from the bottom to the top.

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

FRUTTIDOR FRAGOLA - frullato
LILLY NEUTRO
water

200g
40g
40g

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

PISTACHIO NAMELAKA

milk	200g	Boil the milk with glucose , melt the Lilly Neutral with a whip . Add the white chocolate with the help of an immersion blender and create a ganache. Gradually add the whipping cream and in the end the pistachio paste , moisturized in its own water. Cover with plastic film and let crystalize in the refrigerator for one night. The following morning, whip in the planetary mixer.
glucose	8g	
SINFONIA CIOCCOLATO BIANCO 33%	300g	
liquid cream	200g	
<u>LILLY NEUTRO</u>	40g	
<u>JOYPASTE PISTACCHIO PURA</u>	100g	
	80g	

FINAL COMPOSITION

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.



Extraordinary
made simple.