

# PISTACHIO AND STRAWBERRY SLICE

# **PIstachio Dacquoise**

#### **INGREDIENTS**

egg whites sugar confectioner's sugar pistachio flour flour

#### **PREPARATION**

250g Whip the egg white with a parte 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

140a 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**

#### **INGREDIENTS**

FRUTTIDOR FRAGOLA - frullato LILLY NEUTRO water

#### **PREPARATION**

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

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40g

# **PISTACHIO NAMELAKA**

#### **INGREDIENTS**

milk 200g glucose 8g SINFONIA CIOCCOLATO BIANCO 33% 300g

liquid cream LILLY NEUTRO JOYPASTE PISTACCHIO PURA 200g

# 40g PREPARATION

100a Boil the milk with glucose, melt the Lilly Neutral with a whip. Add the white 80g 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.

# **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.