

HARLEQUIN MINION

Advanced level

Minion with fruit and pistachio

PISTACHIO SPONGE CAKE

eggs	300g
IRCA GENOISE	250g
ZUCCHERO INVERTITO	25g
JOYPASTE PISTACCHIO SICILIA	40g

Whip all the ingredients in a planetary mixer with whisk for 10-12 min.
Spread the dough on a baking tray and bake at 200-220C ° for 8 min.
Once cold cut into 4cm disks.

PISTACHIO CRÉMEUX

liquid cream 35% fat	200g
sugar	15g
egg yolk	40g
LILLY NEUTRO	20g
JOYPASTE PISTACCHIO SICILIA	40g

Combine the yolk, sugar and cream in a bowl and cook in the microwave until reaching 82C °.
Combine JOYPASTE and LILLY and emulsify with a hand blender.
Pour the obtained crémeux into the 4cm diameter dome molds and close with the sponge cake disks.
Freeze completely.

STRAWBERRY JELLY

FRUTTIDOR FRAGOLA	200g
water	50g
LILLY NEUTRO	50g

Dissolve the LILLY in the water.
Add to FRUTTIDOR and blend with immersion blender.
Pour the mixture into the 4cm diameter disk mould.
Put in the refrigerator.

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Extraordinary made simple.

LEMON CUSTARD

water	250g	Mix well the water and cream with the TOP CREAM.
liquid cream 35% fat	50g	Let rest 3 minutes and add the CREMIRCA, mix well.
TOP CREAM	100g	Pipe drops on parchment paper and freeze.
CREMIRCA LIMONE	400g	

PISTACHIO COATING

NOBEL PISTACCHIO	400g	Mix together the ingredients.
chopped pistachios	80g	

FINAL COMPOSITION

Glaze the pistachio dome with the pistachio coating and place it upside down.
Place the strawberry jelly on the pistachio dome.
Glaze the lemon custard with the MIRROR and place it on top of the jelly.
Decorate with WHITE LEAF 3D DOBLA.