



HARLEQUIN MINION

chef Advanced level

Minion with fruit and pistachio

PISTACHIO SPONGE CAKE

Ingredients

eggs

IRCA GENOISE

ZUCCHERO INVERTITO

JOYPASTE PISTACCHIO SICILIA

Preparation

300g Whip all the ingredients in a planetary mixer with whisk for 10-12 min.

250g Spread the dough on a baking tray and bake at 200-220C ° for 8 min.

25g Once cold cut into 4cm disks.

40g

PISTACHIO CRÉMEUX

Ingredients

liquid cream 35% fat

sugar

egg yolk

LILLY NEUTRO

JOYPASTE PISTACCHIO SICILIA

Preparation

200g Combine the yolk, sugar and cream in a bowl and cook in the microwave 15g until reaching 82C °.

40g Combine JOYPASTE and LILLY and emulsify with a hand blender.

20g Pour the obtained crèmeux into the 4cm diameter dome molds and close

40g with the sponge cake disks.

Freeze completely.

STRAWBERRY JELLY

Ingredients

FRUTTIDOR FRAGOLA

water

LILLY NEUTRO

Preparation

200g Dissolve the LILLY in the water.
50g Add to FRUTTIDOR and blend with immersion blender.
50g Pour the mixture into the 4cm diameter disk mould.
Put in the refrigerator.

LEMON CUSTARD

Ingredients

water

liquid cream 35% fat

TOP CREAM

CREMIRCA LIMONE

Preparation

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

PISTACHIO COATING

Ingredients

NOBEL PISTACCIO

chopped pistachios

Preparation

400g Mix together the ingredients.
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.