

# HARLEQUIN MINION

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  $^{\circ}$  for 8 min.

25a 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.

20a Pour the obtained crémeux into the 4cm diameter dome molds and close

40a with the sponge cake disks.

Freeze completely.

## **STRAWBERRY JELLY**

#### **INGREDIENTS**

FRUTTIDOR FRAGOLA water
LILLY NEUTRO

200g

50g PREPARATION

50a 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.

## **LEMON CUSTARD**

INGREDIENTS PREPARATION

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**

INGREDIENTS PREPARATION

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.