



# VEGAN PISTACHIO AND EXOTIC FRUIT LAYERED CAKE

👤 Intermediate level

## VEGAN BISCUIT

### INGREDIENTS

VEGAN BISCUIT

water

FRUTTIDOR TROPICAL

### PREPARATION

- 1000g -Prepare the biscuit by whipping in food processor with whip VEGAN  
500g BISCUIT with the water for 3 minutes at high speed.  
-Spread the dough on a baking sheet and cook at 190°C for approx 12/13 minutes.  
-Once cooled, place in a steel frame and spread a thin layer of previously blended FRUTTIDOR.

## LIGHT PISTACHIO CREAM

### INGREDIENTS

VEGAN CREAM

Plant based milk

JOYPASTE PISTACCHIO GRAN RISERVA

100% vegetable cream

### PREPARATION

- 130g -Prepare the light cream by mixing with a whisk the VEGAN CREAM with the  
370g rice drink and the pistachio paste, let it rest for 10 minutes. - -Mix the  
80g cream again briefly and lighten with the whipped vegetable cream.  
550 g

## **glaze**

---

### **INGREDIENTS**

MIRROR TROPICAL

### **PREPARATION**

- Heat the mirror at 50°C

## **Final composition**

---

- Spread a layer of light cream over the FRUTTIDOR, place a second layer of biscuit and repeat the layering.
- Stabilise in a negative blast chiller. Glaze with MIRROR TROPICAL and cut into 3x3 cm slices.