



VEGAN PISTACHIO AND EXOTIC FRUIT LAYERED CAKE

👤 Intermediate level



RECIPE CREATED BY:
Filippo Falciola
Pastry Chef

VEGAN BISCUIT

VEGAN BISCUIT

water

FRUTTIDOR TROPICAL

1000g

500g

qb

-Prepare the biscuit by whipping in food processor with whip VEGAN 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

VEGAN CREAM

Plant based milk

JOYPASTE PISTACCHIO GRAN RISERVA

100% vegetable cream

130g

370g

80g

550 g

-Prepare the light cream by mixing with a whisk the VEGAN CREAM with the rice drink and the pistachio paste, let it rest for 10 minutes.

-Mix the cream again briefly and lighten with the whipped vegetable cream.

GLAZE

MIRROR TROPICAL

qb

- Heat the mirror at 50°C

irca
GROUP

Extraordinary
made simple.

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.



Extraordinary
made simple.