



VEGAN PISTACHIO AND EXOTIC FRUIT LAYERED CAKE

chef Intermediate level

VEGAN BISCUIT

Ingredients

VEGAN BISCUIT

water

FRUTTIDOR TROPICAL

Preparation

1000g -Prepare the biscuit by whipping in food processor with whip VEGAN BISCUIT with the water for 3 minutes at high speed.
500g qb -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 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

Ingredients

MIRROR TROPICAL

Preparation

qb - 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.