



PISTACHIO AND RASPBERRY MONO

👤 Basic level

recipe for preparing the pistachio and raspberry mono.

PISTACHIO FINANCIER

INGREDIENTS

almond flour

powdered sugar

egg whites

salt

cornstarch

anhydrous butter

[Aurea crema pistacchi siciliani 25%](#)

PREPARATION

- 280g -Insert the powdered sugar and almond flour into the stand mixer fitted with the paddle attachment.
- 100g
- 200g -Mix with the paddle until the mixture becomes homogeneous.
- 3g -Add the egg whites with the salt dissolved in them.
- 75g -Add the anhydrous butter melted at 50°C.
- 135g -Finish with the golden pistachio cream.
- 260g -Pipe into the molds and bake at 160°C for about 18 minutes, placing a perforated mat and a rack on top of the molds.

RASPBERRY GELATIN

INGREDIENTS

raspberry puree 100%
caster sugar - (part 1)
pectina jaune
caster sugar - (part 2)
dextrose
glucose syrup 40 de
salt
citric acid solution 50-50

PREPARATION

300g -Heat the raspberry purée in a saucepan.
9g -Once it reaches about 40°C, disperse the pectin pre-mixed with the first
45g portion of sugar, making sure to whisk well to ensure proper dispersion.
270g -Bring to a boil and add the remaining sugars.
40g -Cook the mixture to 72–74° Brix.
75g -Add the citric acid solution, mixing well.
3g -Pour into a piston funnel warmed in the oven and pipe into silicone ring
12g molds, filling them to about two-thirds.

FINAL COMPOSITION

- Into the ring-shaped mold, pour the gelée to about two-thirds full.
- Once cooled, fill to the top with the golden cream heated to 40°C, then blast-chill to negative temperature.
- Demold the insert and place it on top of the baked and demolded financier.
- Glaze the product up to the joint line of the gelée using the pistachio rocher glaze.
- Finish by piping raspberry jam in the center.