



PISTACHIO AND RASPBERRY MONO

👤 Basic level

recipe for preparing the pistachio and raspberry mono.

PISTACHIO FINANCIER

almond flour
powdered sugar
egg whites
salt
cornstarch
anhydrous butter
[Aurea crema pistacchi siciliani 25%](#)

280g
100g
200g
3g
75g
135g
260g

-Insert the powdered sugar and almond flour into the stand mixer fitted with the paddle attachment.
-Mix with the paddle until the mixture becomes homogeneous.
-Add the egg whites with the salt dissolved in them.
-Add the anhydrous butter melted at 50°C.
-Finish with the golden pistachio cream.
-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

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

300g
9g
45g
270g
40g
75g
3g
12g

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



Extraordinary
made simple.