

PISTACHIO AND RASPBERRY MONO

Basic level

recipe for preparing the pistachio and raspberry mono.

PISTACHIO FINANCIER

almond flour	280g
powdered sugar	100g
egg whites	200g
salt	3g
cornstarch	75g
anhydrous butter	135g
Aurea crema pistacchi siciliani 25%	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%	300g
caster sugar - (part 1)	9g
pectina jaune	45g
caster sugar - (part 2)	270g
dextrose	40g
glucose syrup 40 de	75g
salt	3g
citric acid solution 50-50	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.

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