



# 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.