

PISTACHIO NAMELAKA

👤 Advanced level

White chocolate based filling cream and flavored paste similar to a whipped ganache, it stands out for its delicacy and airy and stable structure.

PISTACHIO NAMELAKA

Whole milk	250g
Glucose	10g
Sinfonia white chocolate 33%	280g
Cream 35% m.f.	200g
Neutral Lilly	50g
Joypaste pure pistachio	80g
Alternatively	
Joypaste pistachio 100%	
80g	
Alternatively	
Joypaste Pistachio Grand Reserve	
80g	
Salt	2g

- Warm the milk with the glucose to about 60°C, add the LILLY NEUTRO and blend with an immersion mixer.
- Add the chocolate (and optionally the flavoring paste) while continuing to blend.
- Gradually add the cold cream while continuing to blend.
- Cover with plastic wrap and refrigerate for at least 4 hours.
- Whisk in a planetary mixer at medium speed with a whisk until the necessary consistency is obtained (about 1 minute).
- Namelaka can also be used for filling desserts without whipping, it will have a creamy and moderately set consistency.
- The namelaka should be stored and consumed at positive temperature (5°C).
- **NOTES:** if you want to make the namelaka thicker, simply increase the cream by 50 grams while reducing the milk by the same amount.

HAZELNUT NAMELAKA

👤 Advanced level

White chocolate-based filling cream and flavored paste similar to a whipped ganache, it stands out for its delicacy and airy and stable structure.

HAZELNUT NAMELAKA

Whole milk	250g
Glucose	10g
Sinfonia white chocolate 33%	280g
Cream 35% m.f.	200g
Neutral Lilly	Fiftyg
Joypaste hazelnut Piedmont PGI	Eightyg

Alternatively

Joypaste hazelnut Italy

80g

Alternatively

JoyPaste intense hazelnut

80g

- Heat the milk with glucose to about 60°C, add the LILLY NEUTRO and mix with an immersion mixer.
- Add the chocolate and the flavoring paste while continuing to mix.
- Add the cold cream in a thin stream while continuing to mix.
- Cover with plastic wrap and refrigerate for at least 4 hours.
- Whip in a stand mixer at medium speed with a whisk until the necessary consistency is obtained (about 1 minute).
- Namelaka can be used to fill desserts even without whipping, it will have a creamy and moderately gelled consistency.
- The namelaka should be stored and consumed at a positive temperature (5°C).
- **NOTE:** if you want to make the namelaka denser, simply increase the cream by 50 grams while decreasing the milk in equal measure.