

I LOVE YOU... PISTACCHIO

SINGLE SERVE PISTACCHIO MOUSSE

DIFFICULTY LEVEL B B







ALMOND FINANCIER

INGREDIENTS		PREPARATION
AVOLETTA	g 825	Mix the dry elements.
VIGOR BAKING	g 6	Add the egg whites and mix by hand.
ALL-PURPOSE FLOUR	g 75	Add the butter.
STARCH	g 75	Pour into the mould and cook for 15 minutes at 160-170 °C.
EGG WHITES	g 555	Cool down
UNSALTED BUTTER 82% FAT - MELTED	g 180	

CHRUNCHY LAYER

INGREDIENTS		PREPARATION
PRALIN DELICRISP PISTACHE	To Taste	Heat the PRALIN DELICRISP slightly and spread a light layer over the entire surface of the financier.

PISTACCHIO PESTO MOUSSE

INGREDIENTS		PREPARATION
LIQUID CREAM 35% FAT	g 500	Whip cream with water and Lilly Neutral, keep it soft.
WATER - AT ROOM TEMPERATURE	g 100	Gently combine the Joypaste.
LILLY NEUTRO	g 100	
JOYPASTE PESTO DI PISTACCHIO	g 80	



MIRROR GLAZE

WATER WATER \$\text{9 100}\$ Combine the water ,NEUTRAL MIRROR and food colouring bring to a slight boil. \$\text{SINFONIA CIOCCOLATO BIANCO 33%}\$ MIRROR NEUTRAL \$\text{MIRROR NEUTRAL}\$ \$\text{9 300}\$ Leave to crystallize in the refrigerator for at least 4 hours.} \$\text{FOOD COLOURANT - WATERBASED RED}\$ \$\text{FOOD COLOURANT - GOLD}\$ \$\text{9 0.5}\$

FINAL COMPOSITION

Pipe the pistachio mousse in silicone molds filling them for 3/4.

Place the insert in the center.

Put into blast chiller until completely frozen.

Remove and cover the cakes by heating the glaze to 35 °C.

Decorate with SPRINKLE HOT LIPS DOBLA.



RECIPE CREATED FOR YOU BY **FEDERICO VEDANI**

CHOCOLATIER AND PASTRY CHEF

