



## VEGAN OX EYE COCOA AND PISTACHIO

DELICIOUS VEGAN SHORTCRUST COOKIES, FILLED WITH CREAMY PISTACHIO SPREAD AND TOPPED WITH CRUNCHY PISTACHIOS. PERFECT FOR PACKAGING AND ENJOYING ANYTIME.

DIFFICULTY LEVEL



### VEGAN SHORTCRUST

#### INGREDIENTS

TOP FROLLA	g 500
EYLEN CREMA/CAKE	g 200
CACAO IN POLVERE	g 25
WATER	g 40
SALT	g 2

#### PREPARATION

- Mix all the ingredients together, taking care not to overwork the dough.
- Let rest in the refrigerator for at least one hour.
- Roll out with a sheeter to a thickness of 3 mm and cut out discs of the desired size.
- Bake at 160°C for about 18-20 minutes and let cool completely.

### VEGAN FILLING

#### INGREDIENTS

CHOCOCREAM PISTACCHIO VEGAN	To Taste
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#### PREPARATION

- Sandwich two shortcrust discs with CHOCOCREAM PISTACHIO VEGAN filling.

#### FINAL COMPOSITION

Decorate with pistachios and package.



**RECIPE CREATED FOR YOU BY FILIPPO FALCIOLA**

PASTRY CHEF