



## HARMONIES OF PISTACHIO AND RASPBERRY

### AMOUNTS TO MAKE 3 CAKES WITH A 20 CM DIAMETER

---

#### INGREDIENTS

AVOLETTA	g 400
CONFECTIONER'S SUGAR	g 200
PISTACHIOS	g 130
EGG WHITES	g 220-240
CASTER SUGAR	g 60

#### PREPARATION

- Recipe for pistachio macarons:

### [G 300 DI PANNA, G 60 DI LILLY NEUTRO E G 50 D'ACQUA]

---

#### INGREDIENTS

CHOCOCREAM PISTACCHIO	g 300
LIQUID CREAM 35% FAT	g 150
LILLY NEUTRO	g 60
WATER	g 50
LIQUID CREAM 35% FAT	g 300

#### PREPARATION

- Recipe for pistachio macarons:

### STEP 3

---

#### INGREDIENTS

CONFETTURA EXTRA LAMPONI	To Taste
--------------------------	----------

## STEP 4

---

### INGREDIENTS

RASPBERRIES

To Taste

BIANCANEVE PLUS

To Taste



**RECIPE CREATED FOR YOU BY MARCO DE GRADA**

PASTRY CHEF, CHOCOLATIER AND BAKER