

# PISTACCHIO & AMARENA

## VANILLA AND PISTACHIO CAKE

PREPARATION
Mix the first 4 ingredients with a whisk in a planetary mixer for 6 minutes at medium-low speed.
Incorporate the chopped pistachios. Pour in buttered and floured mold and at the end insert the
whole cherries. Cook at 180-190 ° C. in a 18 cm diameter mold.
)

### PISTACHIO NAMELAKA

MILK Let boil the milk and the glucose and add the Lilly and mix with a whisk, add the chocolate mixture in	INGREDIENTS		PREPARATION
	MILK	g 200	Let boil the milk and the glucose and add the Lilly and mix with a whisk, add the chocolate mixture in
GLUCOSE SYRUP 9 8 3 times and then the pistachio paste with its water.	GLUCOSE SYRUP	g 8	3 times and then the pistachio paste with its water.
SINFONIA CIOCCOLATO BIANCO 33% g 275 Add the cold cream, mix and leave in the refrigerator overnight.	SINFONIA CIOCCOLATO BIANCO 33%	g 275	Add the cold cream, mix and leave in the refrigerator overnight.
LIQUID CREAM  g 200  The next day, whisk for a few minutes in a planetary mixer.	LIQUID CREAM	g 200	The next day, whisk for a few minutes in a planetary mixer.
LILLY NEUTRO g 35	LILLY NEUTRO	g 35	
LILLY NEUTRO g 100	LILLY NEUTRO	g 100	
g 80		g 80	



### **AMARENA JELLY**

INGREDIENTS		PREPARATION
FRUTTIDOR AMARENA	g 400	Heat the water in the microwave oven, melt the neutral lilly and finally insert the fruttidor.
WATER	g 60	Pour into a 14 cm diameter silicone mold and freeze.
LILLY NEUTRO	g 60	

#### **ANHYDROUS GLASS PISTACHIO**

INGREDIENTS		PREPARATION
CHOCOSMART CIOCCOLATO BIANCO	g 400	Melt the ingredients and use at 32-35 degrees C.
PRALIN DELICRISP PISTACHE	g 100	

### FINAL COMPOSITION

Glaze the cake with anhydrous pistachio icing. Place the gelee in the center of the cake with the black cherry, then put on the surface the BLITZ .

Whip the pistachio namelaka in a planetary mixer and with the help of a striped nozzle create spikes next to the gelee. Place a disc of tempered white chocolate sprinkled with some green color.



RECIPE CREATED FOR YOU BY MATTEO REGHENZANI

PASTRY CHEF

