

HARLEQUIN MINION

Minion with fruit and pistachio

DIFFICULTY LEVEL

PISTACHIO SPONGE CAKE

INGREDIENTS

EGGS - AT ROOM TEMPERATURE	g 300
IRCA GENOISE	g 250
ZUCCHERO INVERTITO	g 25
JOYPASTE PISTACCHIO SICILIA	g 40

PREPARATION

Whip all the ingredients in a planetary mixer with whisk for 10-12 min.

Spread the dough on a baking tray and bake at 200-220C ° for 8 min.

Once cold cut into 4cm disks.

PISTACHIO CRÉMEUX

INGREDIENTS

LIQUID CREAM 35% FAT	g 200
SUGAR	g 15
EGG YOLK	g 40
LILLY NEUTRO	g 20
JOYPASTE PISTACCHIO SICILIA	g 40

PREPARATION

Combine the yolk, sugar and cream in a bowl and cook in the microwave until reaching 82C °.

Combine JOYPASTE and LILLY and emulsify with a hand blender.

Pour the obtained crémeux into the 4cm diameter dome molds and close with the sponge cake disks.

Freeze completely.

STRAWBERRY JELLY

INGREDIENTS

FRUTTIDOR FRAGOLA	g 200
WATER	g 50
LILLY NEUTRO	g 50

PREPARATION

Dissolve the LILLY in the water.

Add to FRUTTIDOR and blend with immersion blender.

Pour the mixture into the 4cm diameter disk mould.

Put in the refrigerator.

LEMON CUSTARD

INGREDIENTS

WATER	g 250
LIQUID CREAM 35% FAT	g 50
TOP CREAM	g 100
CREMIRCA LIMONE	g 400

PREPARATION

Mix well the water and cream with the TOP CREAM.

Let rest 3 minutes and add the CREMIRCA, mix well.

Pipe drops on parchment paper and freeze.

PISTACHIO COATING

INGREDIENTS

NOBEL PISTACCHIO - MELTED AT 40C°	g 400
CHOPPED PISTACHIOS	g 80

PREPARATION

Mix together the ingredients.

NEUTRAL GLAZE

INGREDIENTS

MIRROR NEUTRAL - HEATED AT 45-50C°	To Taste

FINAL COMPOSITION

Glaze the pistachio dome with the pistachio coating and place it upside down.

Place the strawberry jelly on the pistachio dome.

Glaze the lemon custard with the MIRROR and place it on top of the jelly.

Decorate with WHITE LEAF 3D DOBLA.



RECIPE CREATED FOR YOU BY **FEDERICO VEDANI**

CHOCOLATIER AND PASTRY CHEF