



ALMOND AND PISTACHIO CAKE

Soft cake with nuts

DIFFICULTY LEVEL



ALMOND AND PISTACHIO FINANCIER

INGREDIENTS

AVOLETTA	g 500
EGG WHITES	g 370
ALL-PURPOSE FLOUR	g 50
CORNSTARCH	g 30
VIGOR BAKING	g 4
UNSALTED BUTTER 82% FAT - MELTED	g 80
JOYPASTE PISTACCHIO SICILIA	g 100

PREPARATION

Mix the dry elements and add the egg whites.

Add the butter and pistachio paste previously.

Fill the silicone molds for plum cakes.

Bake for about 15 minutes at 180-190 ° C.

PISTACHIO COATING

INGREDIENTS

NOBEL PISTACCHIO - MELTED AT 45°C	To Taste
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PREPARATION

Melt NOBEL PISTACCHIO and cover the mini plum cakes

FINAL COMPOSITION

Decorate with pistachio grits and DAISY DOBLA.



RECIPE CREATED FOR YOU BY **MIRKO SCARANI**

PASTRY CHEF