



I LOVE YOU... PISTACCHIO

Single serve pistachio mousse

DIFFICULTY LEVEL



ALMOND FINANCIER

INGREDIENTS

AVOLETTA
VIGOR BAKING
ALL-PURPOSE FLOUR
STARCH
EGG WHITES
UNSALTED BUTTER 82% FAT - MELTED

g 825
g 6
g 75
g 75
g 555
g 180

PREPARATION

Mix the dry elements.
Add the egg whites and mix by hand.
Add the butter.
Pour into the mould and cook for 15 minutes at 160-170 °C.
Cool down

CRUNCHY LAYER

INGREDIENTS

PRALIN DELICRISP PISTACHE

To Taste

PREPARATION

Heat the PRALIN DELICRISP slightly and spread a light layer over the entire surface of the financier.

PISTACCHIO PESTO MOUSSE

INGREDIENTS

LIQUID CREAM 35% FAT	g 500
WATER - AT ROOM TEMPERATURE	g 100
LILLY NEUTRO	g 100
JOYPASTE PESTO DI PISTACCHIO	g 80

PREPARATION

Whip cream with water and Lilly Neutral, keep it soft.

Gently combine the Joypaste.

MIRROR GLAZE

INGREDIENTS

WATER	g 100
SINFONIA CIOCCOLATO BIANCO	g 270
MIRROR NEUTRAL	g 300
FOOD COLOURANT - WATERBASED RED	g 0.5
FOOD COLOURANT - GOLD	g 0.2

PREPARATION

Combine the water ,NEUTRAL MIRROR and food colouring bring to a slight boil.

Add the chocolate and mix with an immersion mixer.

Leave to crystallize in the refrigerator for at least 4 hours.

FINAL COMPOSITION

Pipe the pistachio mousse in silicone molds filling them for 3/4.

Place the insert in the center.

Put into blast chiller until completely frozen.

Remove and cover the cakes by heating the glaze to 35 °C.

Decorate with SPRINKLE HOT LIPS DOBLA.



RECIPE CREATED FOR YOU BY **FEDERICO VEDANI**

CHOCOLATIER AND PASTRY CHEF