



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
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Step 4

INGREDIENTS

RASPBERRIES

To Taste

BIANCANEVE PLUS

To Taste



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

PASTRY CHEF, CHOCOLATIER AND BAKER