

SOUTH - NORTH - SOUTH

MODERN CAKE WITH PISTACHIO AND RASPBERRY

DIFFICULTY LEVEL

CEREAL SHORTCRUST PASTRY

INGREDIENTS

CEREAL'EAT FROLLA	g 500
UNSALTED BUTTER 82% FAT	g 200
EGGS	g 50
SUGAR	g 60

PREPARATION

In a planetary mixer with the paddle attachment, knead all the ingredients until well combined and homogeneous.

Refrigerate the dough for at least one hour.

Roll out the dough into a 3mm thick layer. The shortcrust bases have to be lighly larger than the cakes. Bake the shortcrust pastry bases at 170-180°C for 10-12 minutes.

RASPBERRY JELLY

INGREDIENTS

LILLY NEUTRO	g 100
WATER - LUKEWARM	g 100
FRUTTIDOR LAMPONE - LUKEWARM	g 400

PREPARATION

Dissolve LILLY NEUTRO into water, then stir FRUTTIDOR in.

Pour into the silicone mould for inserts and freeze.

RED FRUIT CRUNCHY LAYER

INGREDIENTS

PRALIN DELICRISP FRUITS ROUGES	To Taste

PREPARATION

Spread the product in a 2-mm thick layer between two sheets of parchment paper.

Freeze in order to provide it with the right consistency to be cut into the needed size.

PISTACHIO PDO MOUSSE

INGREDIENTS

LILLY NEUTRO	g 200
JOYPASTE PISTACCHIO PURA	g 150
WATER	g 200
LIQUID CREAM 35% FAT	g 1000

PREPARATION

Whip cream, water and LILLY NEUTRO until soft peaks form then gently combine JOYPASTE.

FINAL COMPOSITION

Half-fill the mould with the mousse, place the frozen jelly and the crunchy red fruit layer, spread a veil of mousse and close with a layer of rollé.

Freeze before unmoulding.

Spray with green velvet spray, then lay the frozen dessert onto the cereal shortcrust base and decorate with diced raspberry jelly.

Decorate with DOBLA TOADSTOOL.



RECIPE CREATED FOR YOU BY **FABIO BIRONDI**

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