

Dragon eye

MODERN CAKE WITH RASPBERRY AND PISTACHIO

DIFFICULTY LEVEL

RASPBERRY ROLLÈ

INGREDIENTS

IRCA GENOISE	g 500
EGGS	g 600
PASTA AROMATIZZANTE LAMPONE	g 40

PREPARATION

Whip all the ingredients for 10/12 minutes at high speed in a planetary mixer.

On a tray covered with parchment paper, roll out the dough to a thickness of 5 mm.

Bake for about 6/7 minutes at 220°C in the oven with closed valves.

Place in the blast chiller until it is completely cooled down.

Cover the tray with a plastic foil and place in the fridge.

PISTACHIO MOUSSE

INGREDIENTS

LIQUID CREAM	g 400
SUGAR	g 30
EGG YOLK	g 67
LILLY NEUTRO	g 37
JOYPASTE PISTACCHIO 100%	g 75
SALT	g 1,5

PREPARATION

Boil the cream and in another bowl mix yolk and sugar with a whisk.

Pour it over the hot cream and bring it to boil at 82-84°C, keep in mind to regularly mix the cream to avoid any coagulation.

Add LILLY NEUTRO and mix with a whisk, then add JOYPASTE PISTACCHIO 100% and salt, to conclude emulsify with an immersion blender.

Place both the insert and the top in silicon moulds.

RASPBERRY MOUSSE

INGREDIENTS

LIQUID CREAM	g 1.000
WATER	g 300
LILLY NEUTRO	g 200
FRUTTIDOR LAMPONE	g 600

PREPARATION

Semi-whip the cream in a planetary mixer.

Mix water with LILLY NEUTRO and FRUTTIDOR LAMPONE.

Add the mixture to the cream in more than once and mix gently.

CRUNCHY INSERT

INGREDIENTS

PRALIN DELICRISP PISTACHE	To Taste

GLAZING

INGREDIENTS

MIRROR LAMPONE	To Taste

FINAL COMPOSITION

Place part of the raspberry mousse in a silicon mould with a diameter of 18 cm.

Place the frozen pistachio cream with a diameter of 16 cm and cover it with another layer of mousse.

Conclude with the raspberry rollè previously coated with PRALIN DELICRISP PISTACCHIO and store the cake in the refrigerator until it is completely hardened.

Cover with MIRROR LAMPONE heated at 45-50C° and place in the refrigerator for a couple of minutes. For a sparkling effect, you can mix MIRROR LAMPONE and Blitz Ice Glitter.

Spray the pistachio mousse top with the white cocoa butter.

Place it over the surface of the glazed cake and decorate as you like.