



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 |
|-----------------------------------|----------|

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