



## GÂTEAUX DE VOYAGE PISTACHIO

### PISTACHIO TRAVEL CAKE

DIFFICULTY LEVEL



#### PISTACHIO CAKE DOUGH

##### INGREDIENTS

|  |        |
|--|--------|
| ALICE'S CAKE                                   | g 1000 |
| WATER  | g 400  |
| SEED OIL                                       | g 375  |
| PISTACCHIO TRITATO SGUSCIATO 0-2 - ALL PURPOSE | g 100  |
| PISTACCHIO TRITATO SGUSCIATO 2-4               | g 100  |

##### PREPARATION

Mix all the ingredients in a planetary mixer with paddle attachment for 6 minutes at medium speed.  
Fill the molds, previously oiled, and cook at 160°C for approximately 40 minutes.  
Cool down and remove from the mold.

#### CARAMEL NAMELAKA

##### INGREDIENTS

|                      |       |
|----------------------|-------|
| MILK 3.5% FAT        | g 250 |
| GLUCOSIO             | g 10  |
| SINFONIA PISTACCHIO  | g 340 |
| LILLY NEUTRO         | g 40  |
| LIQUID CREAM 35% FAT | g 200 |

##### PREPARATION

Bring milk and glucose to the boil.  
Pour the boiling liquid over the chocolate and lilly and blend.  
While blending, add the cream and leave to rest overnight in the refrigerator.

## PISTACHIO GLAZE

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### INGREDIENTS

SINFONIA PISTACCHIO - MELTED AT 45°C

PISTACCHIO TRITATO SGUSCIATO 2-4

g 200

g 10

g 20

### PREPARATION

Combine all ingredients together.

Use at 26°C

### FINAL COMPOSITION

Whip the namelaka in a planetary mixer until it becomes fluffy.

Fill the pistachio cake with the namelaka, pair and leave to rest in the refrigerator for an hour.

Glaze the entire cake.

Decorate the dessert with some namelaka and DOBLA decorations.



**RECIPE CREATED FOR YOU BY FEDERICO VEDANI**

CHOCOLATIER AND PASTRY CHEF