



## I LOVE YOU... PISTACCHIO

### SINGLE SERVE PISTACCHIO MOUSSE

DIFFICULTY LEVEL



#### ALMOND FINANCIER

##### INGREDIENTS

AVOLETTA	g 825
VIGOR BAKING	g 6
ALL-PURPOSE FLOUR	g 75
STARCH	g 75
EGG WHITES	g 555
UNSALTED BUTTER 82% FAT - MELTED	g 180

##### PREPARATION

- Mix the dry elements.
- Add the egg whites and mix by hand.
- Add the butter.
- Pour into the mould and cook for 15 minutes at 160-170 °C.
- Cool down

#### CRUNCHY LAYER

##### INGREDIENTS

PRALIN DELICRISP PISTACHE	To Taste
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##### PREPARATION

- Heat the PRALIN DELICRISP slightly and spread a light layer over the entire surface of the financier.

#### PISTACCHIO PESTO MOUSSE

##### INGREDIENTS

LIQUID CREAM 35% FAT	g 500
WATER - AT ROOM TEMPERATURE	g 100
LILLY NEUTRO	g 100
JOYPASTE PESTO DI PISTACCHIO	g 80

##### PREPARATION

- Whip cream with water and Lilly Neutral, keep it soft.
- Gently combine the Joypaste.

## MIRROR GLAZE

### INGREDIENTS

WATER  
SINFONIA CIOCCOLATO BIANCO  
MIRROR NEUTRAL  
FOOD COLOURANT - WATERBASED RED  
FOOD COLOURANT - GOLD

g 100  
g 270  
g 300  
g 0.5  
g 0.2

### PREPARATION

Combine the water ,NEUTRAL MIRROR and food colouring bring to a slight boil.  
Add the chocolate and mix with an immersion mixer.  
Leave to crystallize in the refrigerator for at least 4 hours.

### FINAL COMPOSITION

Pipe the pistachio mousse in silicone molds filling them for 3/4.  
Place the insert in the center.  
Put into blast chiller until completely frozen.  
Remove and cover the cakes by heating the glaze to 35 °C.  
Decorate with SPRINKLE HOT LIPS DOBLA.



**RECIPE CREATED FOR YOU BY FEDERICO VEDANI**

CHOCOLATIER AND PASTRY CHEF