



MONO PISTACHIO AND PEACH

Dessert at the plate Lactose Free

DIFFICULTY LEVEL



PEACH JELLY - LACTOSE FREE

INGREDIENTS

| | |
|-----------------|-------|
| FRUTTIDOR PESCA | g 200 |
| | g 4 |
| WATER | g 20 |

PREPARATION

Rehydrate the gelatin with water
Heat FRUTTIDOR PESCA and add the gelatin, stirring until it has completely dissolved.
Pour into insert molds and reduce temperature.

PISTACHIO MOUSSE - LACTOSE FREE

INGREDIENTS

| | |
|-------------------------------|-----------|
| | g 16 |
| WATER | g 80 |
| LACTOSE-FREE MILK | g 230 |
| SUGAR | g 160 |
| JOYPASTE PISTACCHIO PURA | g 120-140 |
| - SEMI WHIPPED - LACTOSE FREE | g 740 |

PREPARATION

Rehydrate the gelatin with water. Bring the milk to a gentle boil along with the sugar and pistachio paste
insert the rehydrated gelatin and blend with an immersion blender, once the mixture reaches 28-30 degrees,
gently add the semi-whipped cream.
Pour half into the single-portion molds, insert the frozen insert, cover and close with more mousse.

CRUMBLE FUND - LACTOSE FREE

INGREDIENTS

| | |
|--------------------------------|-------|
| WHITE BREAD FLOUR | g 200 |
| ALMOND FLOUR | g 200 |
| UNSALTED BUTTER - LACTOSE FREE | g 200 |
| RAW SUGAR | g 200 |

PREPARATION

knead coarsely flour with butter in a planetary mixer with leaf, add sugar.
Allow the mixture to cool in the fridge for at least an hour.
Place the crumbled dough inside some tartlet molds slightly larger than the mono, cook at 170 degrees for about 15 minutes.

SPRAY MASS

INGREDIENTS

| | |
|----------------|----------|
| BURRO DI CACAO | To Taste |
|----------------|----------|

PREPARATION

Melt the colored cocoa butter at 31 degrees

FINAL COMPOSITION

Sprinkle the frozen single portion with cocoa butter,
place it on top of the crumble and decorate with
pistachios and FRUTTIDOR PESCA.



RECIPE CREATED FOR YOU BY DAVIDE LISTA

PASTRY CHEF