



## PAIRED PISTACHIO BISCUITS

ALMOND SHORTCRUST BISCUITS FILLED WITH WHITE CHOCOLATE AND PISTACHIO CREAM

DIFFICULTY LEVEL



### ALMOND SHORTCRUST

#### INGREDIENTS

TOP FROLLA  
UNSALTED BUTTER 82% FAT  
EGGS  
AVOLETTA  
SALT

g 1000  
g 350  
g 150  
g 150  
g 2

#### PREPARATION

Mix in the planetary mixer with the flat beater TOP FROLLA with salt and butter, add the eggs and then incorporate the previously sifted AVOLETTA.  
Mix well until an homogeneous compound is obtained.  
Roll it between two 2 mm baking papers and let rest for a few hours in the fridge. Cut some round biscuits with a 4 cm diameter pastry ring  
Place on a silicone micro perforated paper.  
Cook at 170°C for about 10 minutes and until golden brown.

### PISTACHIO FILLING

#### INGREDIENTS

CHOCOCREAM PISTACCHIO

To Taste

### WHITE CHOCOLATE FILLING

#### INGREDIENTS

CHOCOSMART CIOCCOLATO BIANCO

To Taste

#### PREPARATION

Mount in a planetary mixer with a whisk for 3-4 minutes medium speed

## PISTACHIO GLAZING

---

### INGREDIENTS

NOBEL PISTACCHIO

### PREPARATION

To Taste

Heat NOBEL PISTACCHIO with the microwave at about 40°C

### FINAL COMPOSITION

- Stuff half of the biscuits by pouring in the middle of them a drop of CHOCOCREAM PISTACCHIO.
- Using a pastry bag with noodle n.6-8, make a circle of CHOCOSMART BIANCO mounted all around the CHOCOCREAM.
- Pair with another shortcrust biscuit.
- Place in the refrigerator for 30 minutes.
- Glaze with NOBEL PISTACCHIO previously melted at 40°C.
- Decorate with little silver leaves or chopped pistachios



### RECIPE CREATED FOR YOU BY MARCO DE GRADA

PASTRY CHEF, CHOCOLATIER AND BAKER