



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