



## PISTACHIO & STRAWBERRY FINGERS

MODERN SINGLE SERVES

DIFFICULTY LEVEL



### ALMOND SHORT CRUST

#### INGREDIENTS

TOP FROLLA  
UNSALTED BUTTER 82% FAT  
EGGS  
ALMOND FLOUR

g 250  
g 90  
g 25  
g 25

#### PREPARATION

Mix all the ingredients in a planetary mixer with paddle until a homogeneous dough is obtained.  
Let the dough rest in the refrigerator.  
Roll the shortcrust at 2mm height and cut rectangles of 4x12cm.  
Bake in the oven at 170C ° for 12min.

### PISTACHIO SPONGE CAKE

#### INGREDIENTS

EGGS - AT ROOM TEMPERATURE  
IRCA GENOISE  
ZUCCHERO INVERTITO  
JOYPASTE PISTACCHIO PRIME

g 300  
g 250  
g 25  
g 40

#### PREPARATION

Whip all the ingredients in a planetary mixer with whisk for 10-12 min.  
Spread the dough on a baking tray and bake at 200-220C ° for 8 min.  
Once cold place it in a steel frame 40x60cm.

## STRAWBERRY JELLY

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### INGREDIENTS

FRUTTIDOR FRAGOLA	g 200
WATER	g 40
LILLY NEUTRO	g 40

### PREPARATION

Dissolve the LILLY in the water.  
Add to FRUTTIDOR and blend with immersion blender.  
Pour the mixture onto the sponge cake and level it with a spatula.  
Put in the refrigerator.

## STRAWBERRY CUSTARD

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### INGREDIENTS

MILK 3.5% FAT - BOILING	g 25
LIQUID CREAM 35% FAT - BOILING	g 125
GLUCOSIO	g 5
SINFONIA CIOCCOLATO BIANCO	g 160
BURRO DI CACAO	g 10
LILLY NEUTRO	g 20
LIQUID CREAM 35% FAT - COLD	g 75
FRUIT PURÉE - STRAWBERRIES	g 125

### PREPARATION

Dissolve the LILLY and GLUCOSE in hot liquids.  
Pour over the SINFONIA and COCOA BUTTER and emulsify with a hand blender to obtain a ganache.  
Still emulsifying, add the cream and puree.

## PISTACHIO COATING

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### INGREDIENTS

NOBEL PISTACCHIO - MELTED AT 40C°	g 400
CHOPPED PISTACHIOS	g 80

### PREPARATION

Mix together the ingredients.

## FINAL COMPOSITION

Cut the sponge cake covered with the jelly to obtain two 30x40 cm rectangles.

Place the sponge cake in a 30x40cm steel frame and pour over the strawberry custard.

Cover the custard with the second layer of sponge cake, jelly side down.

Put in a blast chiller at positive temperature until the cake is compact.

Divide it into 3x10cm rectangles.

Glaze one side of the dessert in the pistachio glaze and place it on the shortcrust base.

Decorate with CHOCOLATE STRAWBERRY and WAVE GREEN LARGE DOBLA.



**RECIPE CREATED FOR YOU BY FEDERICO VEDANI**

CHOCOLATIER AND PASTRY CHEF