



## PISTACHIO BRIOCHE

### PISTACHIO EMULSION

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#### INGREDIENTS

JOYPASTE PISTACCHIO VERDE

g 160

WATER

g 100

#### PREPARATION

Mix JOYPASTE PISTACCHIO VERDE and water.

Let it rest for 10-12 hours.

### BRIOCHE DOUGH

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#### INGREDIENTS

DOLCE FORNO MAESTRO

g 1000

WATER

g 100

MILK 3.5% FAT

g 150

EGGS

g 150

UNSALTED BUTTER 82% FAT

g 150

FRESH YEAST

g 50

SALT

g 15

BUTTER EMULSION

g 260

#### PREPARATION

Knead Dolce Forno Maestro, water, milk, eggs, yeast and salt for 10-15 minutes.

Add the butter in 2-3 times to obtain a smooth dough with a soft consistency.

Add the pistachio emulsion and mix again.

Cover with plastic sheet and let it rest for 40 minutes (at room temperature).

Divide the dough into 70g pieces, roll them and put them in a proofer room at 28-30°C with the 60-80% of relative humidity for 80-90 minutes (it is also possible to let rise the pieces of dough in a warm place, covered with a plastic sheet).

## CRAQUELINE

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### INGREDIENTS

FLOUR	g 400
RAW SUGAR	g 400
UNSALTED BUTTER 82% FAT	g 300
EGG WHITES	g 80
PISTACHIO FLOUR	g 60
SALT	g 15
JOYPASTE PISTACCHIO VERDE	g 70

### PREPARATION

Knead butter, flour w290 and pistachio flour to obtain a non-homogeneous mixture

Add sugar, salt egg yolks and JOYPASTE PISTACCHIO VERDE.

Roll out the dough in the sheeter between two sheets of baking paper to a thickness of 1.5-2 mm. Put in a blast chiller.

## PISTACHIO NAMELAKA

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### INGREDIENTS

LIQUID CREAM 35% FAT	g 150
WATER	g 40
LILLY NEUTRO	g 40
CHOCOCREAM PISTACCHIO	g 250
LIQUID CREAM 35% FAT	g 200

### PREPARATION

Bring the cream to boil.

Add water, LILLY NEUTRO and mix.

Add the CHOCOCREAM PISTACCHIO and continue mixing.

Pour the cold cream (2) and emulsify using a hand blender.

Cover it with the cling film and leave it to rest overnight in the refrigerator.

## RASPBERRY FILLING

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### INGREDIENTS

FRUTTIDOR LAMPONE	To Taste
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## FINAL COMPOSITION

Cut the chilled craqueline into discs with a diameter slightly larger than the leavened brioches.

Bake at 165-170°C for 12-13 minutes.

Once cooled, cut under the craqueline's dome.

Spread over the center of the brioche a thin layer of raspberry filling (leave 1cm from the brioche's edges).

Whip the pistachio namelaka in a planetary mixer with a whisk for 3-4 minutes, then, using a sac a poche, spread a ring of namelaka over the brioche's edges, then continue filling the brioche with a 3cm high layer of namelaka.

Place the brioche's dome on the top. Decorate.