



## PISTACHIO CAKE

### STEP 1

---

#### INGREDIENTS

SILKY CAKE	g 1.000
SEED OIL	g 300
WATER	g 225-250
EGGS	g 350
CHOPPED PISTACHIOS	g 200

#### PREPARATION

Mix all the ingredients in a planetary mixer equipped with a paddle at low speed for 5 minutes. Place the dough in the moulds filling them by 3/4 and decorate the surface with pistachio grains. Bake at 180-200°C for about 25 minutes. When completely cooled off, form an about 2 cm deep hollow area on the surface of the cakes using a round pastry cutter with a 2.5 cm diameter and fill with CHOCOCREAM PISTACHIO.

### STEP 2

---

#### INGREDIENTS

CHOCOCREAM PISTACCHIO	To Taste
-----------------------	----------

### STEP 3

---

#### INGREDIENTS

BIANCANEVE PLUS	To Taste
-----------------	----------