



## HARMONIES OF PISTACHIO AND RASPBERRY

### AMOUNTS TO MAKE 3 CAKES WITH A 20 CM DIAMETER

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#### INGREDIENTS

AVOLETTA	g 400
CONFECTIONER'S SUGAR	g 200
PISTACHIOS	g 130
EGG WHITES	g 220-240
CASTER SUGAR	g 60

#### PREPARATION

- Recipe for pistachio macarons:

### (G 300 DI PANNA, G 60 DI LILLY NEUTRO E G 50 D'ACQUA)

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#### INGREDIENTS

CHOCOCREAM PISTACCHIO	g 300
LIQUID CREAM 35% FAT	g 150
LILLY NEUTRO	g 60
WATER	g 50
LIQUID CREAM 35% FAT	g 300

#### PREPARATION

- Recipe for pistachio macarons:

### STEP 3

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#### INGREDIENTS

CONFETTURA EXTRA LAMPONI	To Taste
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## STEP 4

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### INGREDIENTS

RASPBERRIES

To Taste

BIANCANEVE PLUS

To Taste



**RECIPE CREATED FOR YOU BY MARCO DE GRADA**

PASTRY CHEF, CHOCOLATIER AND BAKER