

# PISTACHIO & APRICOT MINI-MOUSSE

# SINGLE-PORTIONS

DIFFICULTY LEVEL

121	ACHIU	RIZCOLI	

INGREDIENTS		PREPARATION
BISCUIMIX	g 500	Whip all the ingredients, except for JOYPASTE PISTACCHIO PURA, for 8-10 minutes at high
EGGS - AT ROOM TEMPERATURE	g 300	speed in the planetary mixer.
WATER - AT ROOM TEMPERATURE	g 300	Then, combine JOYPASTE PISTACCHIO PURA to the whipped mixture by stirring gently.
JOYPASTE PISTACCHIO PURA	g 110	Spread the mixture onto trays lined with parchment paper (about 500-550g of mixture for each
		60x40cm tray).
		Bake for a short time at 220-230°C with the valve closed.
		Let cool down completely, then cut into 9x2cm rectangles.
		ADVICE:
		- For best results, we recommend to measured the doses out so that they are proportionate to

the volume of bowl of the planetary mixer.

### PISTACHIO FLAVOURED CRUNCHY FILLING

INGREDIENTS		PREPARATION
PRALIN DELICRISP PISTACHE - AT 30-32°C	g 500	Combine the two products and spread the mixture onto a sheet of parchment paper.
JOYPASTE PISTACCHIO PURA	g 75	Refrigerate for 1 hour at least.
		Cut out some 9x2cm rectangles.



#### APRICOT MOUSSE

INGREDIENTS	PREPARATION	
LIQUID CREAM 35% FAT	g 500 Whip cream, water and LILLY NEUTRO in a planetary mixer with the whisk attachment until	til soft
LILLY NEUTRO	g 110 peaks form.	
WATER - AT 15-20°C	g 100 Combine JOYPASTE ALBICOCCA to the mixture by stirring gently.	
JOYPASTE ALBICOCCA	g 50	

#### FINISHING

To Taste				
Lay a rectangle of crunchy pistachio filling and then one of pistachio flavoured biscuit.				

Put in the blast chiller until fully hardened.

Remove from mould and cover with green velvet spray.

Pipe FRUTTIDOR ALBICOCCA on top and decorate with DOBLA SPOTS.

## AMBASSADOR'S TIPS

You can spray the dessert with a 50/50 mixture of cocoa butter and white chocolate, both heated to 40°C previously.

