



ARABIAN NIGHT

PLATED DESSERT

DIFFICULTY LEVEL



PISTACHIO MOUSSE

INGREDIENTS

LIQUID CREAM 35% FAT - LIGHTLY WHIPPED

LILLY NEUTRO

WATER

JOYPASTE PISTACCHIO PRIME

g 500

g 100

g 100

g 30

PREPARATION

Dissolve LILLY NEUTRO into water, then stir in JOYPASTE.

Gently combine to the lightly whipped cream to create a soft mousse.

Fill the single-portion mould with the mousse and put in the blast chiller until completely frozen.

HONEY FLAVOURED JELLY

INGREDIENTS

HONEYFILL

LILLY NEUTRO

WATER

g 500

g 100

g 100

PREPARATION

Dissolve LILLY NEUTRO into water, then stir in HONEYFILL.

Fill some hemispherical single-portion mould and put in the blast chiller until completely frozen.

FINAL COMPOSITION

Spread some chopped biscuits onto the plate so as to create a crescent shape.

Spray the frozen pistachio mousse with green velvet spray and lay it in the center, then place two honey flavoured hemispheres, one on each side of the frozen mousse.

Garnish with some pistachios and edible flowers.



RECIPE CREATED FOR YOU BY FABIO BIRONDI

CHEF EXECUTIVE, PASTRY CHEF AND CHOCOLATIER