



TRICOLORE

ROLLÉ AL PISTACCHIO

INGREDIENTS

IRCA GENOISE	g 500
EGGS	g 600
ZUCCHERO INVERTITO	g 50
CHOPPED PISTACHIOS	g 150
JOYPASTE PISTACCHIO PRIME	g 50

PREPARATION

Beat the first three ingredients (together in a mixer at medium speed for 10-12 minutes, gently add the Pistachios and JOYPASTE; spread the mixture evenly onto baking paper to a thickness of 8 mm, then bake for a brief time at 200-220°C with the valve closed. After baking, leave to cool for several minutes, then cover with plastic sheets to avoid drying out, and refrigerate until it is to be used.

GELIFICATO ALLA FRAGOLA

INGREDIENTS

LILLY NEUTRO	g 100
FRUTTIDOR FRAGOLA	g 400
WATER	g 100

PREPARATION

Beat the first three ingredients (together in a mixer at medium speed for 10-12 minutes, gently add the Pistachios and JOYPASTE; spread the mixture evenly onto baking paper to a thickness of 8 mm, then bake for a brief time at 200-220°C with the valve closed. After baking, leave to cool for several minutes, then cover with plastic sheets to avoid drying out, and refrigerate until it is to be used.

CROCCANTE AL PISTACCHIO

INGREDIENTS

PRALIN DELICRISP BLANC	g 200
JOYPASTE PISTACCHIO 100%	g 30

PREPARATION

Beat the first three ingredients (together in a mixer at medium speed for 10-12 minutes, gently add the Pistachios and JOYPASTE; spread the mixture evenly onto baking paper to a thickness of 8 mm, then bake for a brief time at 200-220°C with the valve closed. After baking, leave to cool for several minutes, then cover with plastic sheets to avoid drying out, and refrigerate until it is to be used.

MOUSSE ALLA PANNA COTTA

INGREDIENTS

LILLY NEUTRO	g 200
JOYPASTE PANNA COTTA	g 100
WATER	g 200
LIQUID CREAM 35% FAT	g 1.000

PREPARATION

Beat the first three ingredients (together in a mixer at medium speed for 10-12 minutes, gently add the Pistachios and JOYPASTE; spread the mixture evenly onto baking paper to a thickness of 8 mm, then bake for a brief time at 200-220°C with the valve closed. After baking, leave to cool for several minutes, then cover with plastic sheets to avoid drying out, and refrigerate until it is to be used.

STEP 5

INGREDIENTS

MIRROR FRAGOLA	To Taste
MIRROR KIWI	To Taste