



SICILIAN CAKE

PISTACHIO AND BLOOD ORANGE CAKE

DIFFICULTY LEVEL



PISTACHIO CAKE

INGREDIENTS

TOP CAKE	g 1000
EGGS	g 500
UNSALTED BUTTER 82% FAT	g 500
JOYPASTE VANIGLIA MADAGASCAR/BOURBON	g 30
PISTACHIO POWDER	g 200

PREPARATION

Mix with the whisk in the planetary mixer for 6 minutes on medium speed the first 4 ingredients.

Incorporate the pistachio flour.

Deposit 500 g of dough in the buttered and floured moulds (log with hammered central hole).

Bake at 170°C for 35-38 minutes.

FILLING

INGREDIENTS

- PROFUMI D'ITALIA ARANCIA ROSSA CESARIN	g 500
- SHEETS	g 4

PREPARATION

Hydrate the gelatine in cold water and, after having melted it in the microwave, add it to the slightly warmed Cesarin Red Orange Profumi d'Italia.

FINAL COMPOSITION

After cooling, fill the central hole of the cake with Profumi d'Italia Mandarin or blood orange.

Completely cover the cake with Blitz Ice and let the pistachio grain adhere to the entire surface.

Decorate with whipped white Chocosmart and Twist Red Dobra.



RECIPE CREATED FOR YOU BY ANTONIO LOSITO

PASTRY CHEF AND GELATO MAKER