



RING GREEN

PISTACHIO, MANGO AND APRICOT SINGLE-SERVE

DIFFICULTY LEVEL



PISTACHIO BISCUIT

INGREDIENTS

ALICE'S CAKE	g 500
PISTACHIO FLOUR	g 50
SUNFLOWER OIL	g 200
WATER	g 210
JOYPASTE PISTACCHIO PRIME	g 40

PREPARATION

Mix all the ingredients in a planetary mixer with paddle for 5 minutes.
Pour in the molds and bake at 170°C.

MANGO MOUSSE

INGREDIENTS

LIQUID CREAM 35% FAT	g 500
LILLY MANGO	g 100
MANGO PURÉE	g 150
WATER	g 50

PREPARATION

Mix together mango purée, LILLY MANGO and water in a planetary mixer.
Add cream and continue mixing until a semi-whipped consistency.

MANGO GLAZE

INGREDIENTS

MIRROR NEUTRAL	g 200
MANGO PURÉE	g 50

PREPARATION

Using a hand blender, mix all the ingredients.
Heat the glaze lightly before using it.

APRICOT COMPOTE

INGREDIENTS

FRUTTIDOR ALBICOCCA

To Taste

STEP 5

INGREDIENTS

NOBEL PISTACCHIO

To Taste

FINAL COMPOSITION

- Cut the pistachio biscuit the same diameter as the DROP GREEN and place it in the bottom of the DROP GREEN.
- Fill with 1 cm of mango mousse.
- Spread a thin layer of mango glaze.
- Finish the fillig with a layer of FRUTTIDOR ALBICOCCA.
- Decorate with Daisy XL 78324 DOBLA.



RECIPE CREATED FOR YOU BY ANTONIO LOSITO

PASTRY CHEF AND GELATO MAKER