



## 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.

**INGREDIENTS**

FRUTTIDOR ALBICOCCA

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 ORIOL PORTABELLA**

PASTRY CHEF