



TORTA GELATO PISTACCHIO E MANDARINO DI CIACULLI

GELATO PREPARATION

INGREDIENTS

JOYPASTE PESTO DI PISTACCHIO

g 1000

g 120

PREPARATION

add to mixture JOYPASTE PESTO DI PISTACCHIO and mix.

Put it inside the batch freezer.

SPONGE CREATION

INGREDIENTS

IRCA GENOISE CHOC

EGGS

WATER

g 1000

g 700

g 200

PREPARATION

Whip all the ingredients in a planetary mixer with the whisk attachment for 10-12 minutes at high speed.

STEP 3

INGREDIENTS

VARIEGATO MANDARINO DI CIACULLI CESARIN

PREPARATION

in a mold add chocolate sponge, gelato pesto di pistacchio and like variegated CESARIN MANDARINO CIACULLI and close with other gelato. Put gelato cake in a shock freezer.

FINAL COMPOSITION

INGREDIENTS

JOYCREAM PISTACCHIO ICE

g 100

JOYCOUVERTURE EXTRA CHOC WHITE

g 100

PREPARATION

Unmold cake and decorate it with top ice composed by JOYCREAM PISTACCHIO ICE E

JOYCOUVERTURE EXTRA CHOC WHITE previously frozen.

Decorate with DOBLA SPIRAL DARK (77051), whole and grains pistachio.