

# **ALMOND AND PISTACHIO CAKE**

## SOFT CAKE WITH NUTS

DIFFICULTY LEVEL B B





### **ALMOND AND PISTACHIO FINANCIER**

INGREDIENTS		PREPARATION
AVOLETTA	g 500	Mix the dry elements and add the egg whites.
EGG WHITES	g 370	Add the butter and pistachio paste previously.
ALL-PURPOSE FLOUR	g 50	Fill the silicone molds for plum cakes.
CORNSTARCH	g 30	Bake for about 15 minutes at 180-190 ° C.
VIGOR BAKING	g 4	
UNSALTED BUTTER 82% FAT - MELTED	g 80	
JOYPASTE PISTACCHIO SICILIA	g 100	

### **PISTACHIO COATING**

**INGREDIENTS PREPARATION** 

NOBEL PISTACCHIO - MELTED AT 45°C To Taste Melt NOBEL PISTACCHIO and cover the mini plum cakes

#### FINAL COMPOSITION

Decorate with pistachio grits and DAISY DOBLA.





## RECIPE CREATED FOR YOU BY MIRKO SCARANI

PASTRY CHEF

