



## I LOVE YOU... PISTACCHIO

### SINGLE SERVE PISTACCHIO MOUSSE

DIFFICULTY LEVEL



#### ALMOND FINANCIER

##### INGREDIENTS

|                                  |       |
|----------------------------------|-------|
| AVOLETTA                         | g 825 |
| VIGOR BAKING                     | g 6   |
| ALL-PURPOSE FLOUR                | g 75  |
| STARCH                           | g 75  |
| EGG WHITES                       | g 555 |
| UNSALTED BUTTER 82% FAT - MELTED | g 180 |

##### PREPARATION

- Mix the dry elements.
- Add the egg whites and mix by hand.
- Add the butter.
- Pour into the mould and cook for 15 minutes at 160-170 °C.
- Cool down

#### CRUNCHY LAYER

##### INGREDIENTS

|                           |          |
|---------------------------|----------|
| PRALIN DELICRISP PISTACHE | To Taste |
|---------------------------|----------|

##### PREPARATION

- Heat the PRALIN DELICRISP slightly and spread a light layer over the entire surface of the financier.

#### PISTACCHIO PESTO MOUSSE

##### INGREDIENTS

|                              |       |
|------------------------------|-------|
| LIQUID CREAM 35% FAT         | g 500 |
| WATER - AT ROOM TEMPERATURE  | g 100 |
| LILLY NEUTRO                 | g 100 |
| JOYPASTE PESTO DI PISTACCHIO | g 80  |

##### PREPARATION

- Whip cream with water and Lilly Neutral, keep it soft.
- Gently combine the Joypaste.

## MIRROR GLAZE

### INGREDIENTS

WATER  
SINFONIA CIOCCOLATO BIANCO 33%  
MIRROR NEUTRAL  
FOOD COLOURANT - WATERBASED RED  
FOOD COLOURANT - GOLD

### PREPARATION

|       |  |
|-------|--|
| g 100 | Combine the water ,NEUTRAL MIRROR and food colouring bring to a slight boil. |
| g 270 | Add the chocolate and mix with an immersion mixer.                           |
| g 300 | Leave to crystallize in the refrigerator for at least 4 hours.               |
| g 0.5 |  |
| g 0.2 |  |

### FINAL COMPOSITION

Pipe the pistachio mousse in silicone molds filling them for 3/4.  
Place the insert in the center.  
Put into blast chiller until completely frozen.  
Remove and cover the cakes by heating the glaze to 35 °C.  
Decorate with SPRINKLE HOT LIPS DOBLA.



**RECIPE CREATED FOR YOU BY FEDERICO VEDANI**

CHOCOLATIER AND PASTRY CHEF