

PAIRED PISTACHIO BISCUITS

ALMOND SHORTCRUST BISCUITS FILLED WITH WHITE CHOCOLATE AND PISTACHIO CREAM

DIFFICULTY LEVEL B B B







ALMOND SHORTCRUST

INGREDIENTS		PREPARATION
TOP FROLLA	g 1000	Mix in the planetary mixer with the flat beater TOP FROLLA with salt and butter, add the eggs and
UNSALTED BUTTER 82% FAT	g 350	then incorporate the previously sifted AVOLETTA.
EGGS	g 150	Mix well until an homogeneus compound is obtained.
AVOLETTA	g 150	Roll it between two 2 mm baking papers and let rest for a few hours in the fridge. Cut some round
SALT	g 2	biscuits with a 4 cm diameter pastry ring
		Place on a silicone micro perforated paper.
		Cook at 170°C for about 10 minutes and until golden brown.

PISTACHIO FILLING

INGREDIENTS

To Taste CHOCOCREAM PISTACCHIO

WHITE CHOCOLATE FILLING

INGREDIENTS		PREPARATION
CHOCOSMART CIOCCOLATO BIANCO	To Taste	Mount in a planetary mixer with a whisk for 3-4 minutes medium speed



INGREDIENTS PREPARATION

NOBEL PISTACCHIO with the microwave at about 40°C

FINAL COMPOSITION

- Stuff half of the biscuits by pouring in the middle of them a drop of CHOCOCREAM PISTACCHIO.
- Using a pastry bag with noodle n.6-8, make a circle of CHOCOSMART BIANCO mounted all around the CHOCOCREAM.
- Pair with another shortcrust biscuit.
- Place in the refrigerator for 30 minutes.
- Glaze with NOBEL PISTACCHIO previously melted at 40°C.
- Decorate with little silver leaves or chopped pistachios



RECIPE CREATED FOR YOU BY MARCO DE GRADA

PASTRY CHEF, CHOCOLATIER AND BAKER

