



PISTACHIO AND CAMOMILE DREAM

PISTACHIO CORNER - SIGEP 2024

DIFFICULTY LEVEL



ALMOND AND RASPBERRIES FINANCIER

INGREDIENTS

AVOLETTA
VIGOR BAKING
ALL-PURPOSE FLOUR
CORNSTARCH
EGG WHITES
UNSALTED BUTTER 82% FAT
RASPBERRIES - TUTTA FRUTTA LAMPONI CESARIN

g 550
g 4
g 50
g 50
g 370
g 120
To Taste

PREPARATION

Mix all the powdered ingredients by hand with a whisk.

Add the egg whites and then the melted butter, continue mixing until you obtain a smooth mixture.

Pour onto a 60cmx40cm baking tray and arrange the CESARIN RASPBERRY TUTTA FRUIT evenly before cooking.

cook at 180 degrees for 8 minutes.

once cooled, cut a disc with a diameter of 16 cm, sprinkle with PRALIN DELICRISP PISTACHIO and chill to temperature

This dose is suitable for a pan indicated above and a fine financier, if you want it higher use a dose and a half.

WHITE CHOCOLATE AND CHAMOMILE NAMELAKA

INGREDIENTS

FULL-FAT MILK (3,5% FAT)
GLUCOSIO
LILLY NEUTRO
SINFONIA CIOCCOLATO BIANCO 33%
CHAMOMILE TEA BAGS
LIQUID CREAM

g 200
g 10
g 50
g 340
4
g 250

PREPARATION

Heat the milk and insert the chamomile sachets, leave to infuse for a few hours.

remove the sachets by squeezing them, reweigh the milk and correct the weight if necessary.

bring to the boil with the glucose, add the NEUTRAL LILLY and mix with an immersion blender.

add the WHITE CHOCOLATE SINFONIA and finally the cold cream, continuing to mix.

pour 150 g of namelaka into a silicone insert mold with a diameter of 16 cm.

place in the blast chiller at -40 degrees, and before it is completely solidified, place the disc of financier with the pistachio pralin delicrisp on top of the chamomile namelaka insert.

continue to break down.

RASPBERRY AND CHAMOMILE JELLY

INGREDIENTS

RASPBERRIES PURÉE - RAVIFRUIT	g 250
- ANIMAL GELATIN	g 7
WATER	g 30
CHAMOMILE TEA BAGS	2

PREPARATION

hydrate the gelatin with weighed water

boil the Ravifruit raspberry puree and leave the chamomile sachets to infuse

remove the sachets, add the previously hydrated gelatine to the hot puree and mix

pour approximately 150 g into a 16cm insert mold and blast chill to -40 degrees

PISTACHIO MOUSSE

INGREDIENTS

LIQUID CREAM	g 500
WATER	g 110
LILLY NEUTRO	g 100
JOYPASTE PESTO DI PISTACCHIO	g 150

PREPARATION

semi-whip the cream with water and neutral lilly, delicately incorporate the pistachio pesto joypaste

pour approximately 300g into the silicone mould, insert the first insert of raspberry gelatite, pour

another approximately 300g of pistachio mousse, insert the second insert with the namelaka and the

financier, level with the mousse but keeping the financier clean at the base.

chill at -40 degrees

FINAL COMPOSITION

Remove from the mold and spray with light green fat-soluble dye

at around 30 degrees,

with a brush make a few drops of lilac

fat-soluble dye at the same temperature.

decorate with Dobla peach blossom.



RECIPE CREATED FOR YOU BY DAVIDE LISTA

PASTRY CHEF