

# PISTACHIO AND CAMOMILE DREAM

## PISTACHIO CORNER - SIGEP 2024

DIFFICULTY LEVEL B B







#### **ALMOND AND RASPBERRIES FINANCIER**

INGREDIENTS		PREPARATION
AVOLETTA	g 550	Mix all the powdered ingredients by hand with a whisk.
VIGOR BAKING	g 4	Add the egg whites and then the melted butter, continue mixing until you obtain a smooth mixture.
ALL-PURPOSE FLOUR	g 50	Pour onto a 60cmx40cm baking tray and arrange the CESARIN RASPBERRY TUTTA FRUIT evenly
CORNSTARCH	g 50	before cooking.
EGG WHITES	g 370	cook at 180 degrees for 8 minutes.
UNSALTED BUTTER 82% FAT	g 120	once cooled, cut a disc with a diameter of 16 cm, sprinkle with PRALIN DELICRISP PISTACHIO and
RASPBERRIES - TUTTA FRUTTA LAMPONI CESARIN	To Taste 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		PREPARATION
FULL-FAT MILK (3,5% FAT)	g 200	Heat the milk and insert the chamomile sachets, leave to infuse for a few hours.
GLUCOSIO CONTRACTOR CO	g 10	remove the sachets by squeezing them, reweigh the milk and correct the weight if necessary.
LILLY NEUTRO	g 50	bring to the boil with the glucose, add the NEUTRAL LILLY and mix with an immersion blender.
SINFONIA CIOCCOLATO BIANCO 33%	g 340	add the WHITE CHOCOLATE SINFONIA and finally the cold cream, continuing to mix.
CHAMOMILE TEA BAGS	4	pour 150 g of namelaka into a silicone insert mold with a diameter of 16 cm.
LIQUID CREAM	g 250	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.



#### RASPBERRY AND CHAMOMILE JELLY

INGREDIENTS		PREPARATION
RASPBERRIES PURÉE - RAVIFRUIT	g 250	hydrate the gelatin with weighed water
- ANIMAL GELATIN	g 7	boil the Ravifruit raspberry puree and leave the chamomile sachets to infuse
WATER	g 30	remove the sachets, add the previously hydrated gelatine to the hot puree and mix
CHAMOMILE TEA BAGS	2	pour approximately 150 g into a 16cm insert mold and blast chill to -40 degrees

### PISTACHIO MOUSSE

INGREDIENTS		PREPARATION
LIQUID CREAM	g 500	semi-whip the cream with water and neutral lilly, delicately incorporate the pistachio pesto joypaste
WATER	g 110	pour approximately 300g into the silicone mould, insert the first insert of raspberry gelatite, pour
LILLY NEUTRO	g 100	another approximately 300g of pistachio mousse, insert the second insert with the namelaka and the
JOYPASTE PESTO DI PISTACCHIO	g 150	financier, level with the mousse but keeping the financier clean at the base.
		ability 40 decrees

#### 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.



### DDEDADATION

chill at -40 degrees



# RECIPE CREATED FOR YOU BY **DAVIDE LISTA**

PASTRY CHEF

