



PISTACHIO CAKE

STEP 1

INGREDIENTS

SILKY CAKE	g 1.000
SEED OIL	g 300
WATER	g 225-250
EGGS	g 350
CHOPPED PISTACHIOS	g 200

PREPARATION

Mix all the ingredients in a planetary mixer equipped with a paddle at low speed for 5 minutes. Place the dough in the moulds filling them by 3/4 and decorate the surface with pistachio grains. Bake at 180-200°C for about 25 minutes. When completely cooled off, form an about 2 cm deep hollow area on the surface of the cakes using a round pastry cutter with a 2.5 cm diameter and fill with CHOCOCREAM PISTACHIO.

STEP 2

INGREDIENTS

CHOCOCREAM PISTACCHIO	To Taste
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STEP 3

INGREDIENTS

BIANCANEVE PLUS	To Taste
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