

CHOCOLATE & PISTACHIO SINGLE-PORTION

SINGLE-PORTION ENTREMET

DIFFICULTY LEVEL B B B





ALMOND FLAVOURED BISQUIT

INGREDIENTS		PREPARATION
IRCA GENOISE	g 400	Whip all the ingredients in a planetary mixer with the whisk attachment, at the highest speed for
EGGS - AT ROOM TEMPERATURE	g 480	10 minutes.
AVOLETTA	g 160	Spread thw whipped mixture onto a tray lined with parchment paper.
		Bake for 5-7 minutes at 210-230°C in a deck oven or at 190-210°C in a fan oven.
		Let cool down before using.

DISTACHIO CRIINCHY FILLING

FISTACHIU CHURCHI FILLINO				
INGREDIENTS		PREPARATION		
CHOCOCREAM PISTACCHIO	g 500	Mix the two products until well combined.		
PRALIN DELICRISP BLANC - HEATED TO 40°C	g 500			



PISTACHIO MOUSSE

INGREDIENTS		PREPARATION
CHOCOCREAM PISTACCHIO - HEATED TO 45°C	g 600	Emulsify cream and CHOCOCREAM to make a ganache.
LIQUID CREAM 35% FAT - FOR THE GANACHE	g 300	In a planetary mixer with the whisk attachment, whip the second dose of cream with water and
LIQUID CREAM 35% FAT - TO BE WHIPPED	g 600	LILLY, until you obtain a soft texture.
LILLY NEUTRO	g 100	Combine with the whippep cream to the ganache to create a mousse.
WATER	g 100	

CHOCOLATE MOUSSE

INGREDIENTS		PREPARATION
LILLY CIOCCOLATO FONDENTE	g 200	Whip all the ingredients in a planetary mixer with the whisk attachment until foamy.
WATER - OR MILK	g 300	
LIQUID CREAM 35% FAT	g 1000	

COATING AND DECORATION

INGREDIENTS

MIRROR PISTACCHIO - HEATED TO 45°C To Taste



FINAL COMPOSITION

Spread the almond bisquit with the pistachio crunchy filling and lay it at the bottom of a rectangular steel mould.

Spread a 1cm layer of pistachio mousse onto the surface, then put the dessert in a blast chiller to make it harden.

When the pistachio mousse is quite firm, fill the mould up with the chocolate mousse.

Return the entremet to the blast chiller until completely hardened.

Remove the dessert from the mould, cut into single-portions of the desidered dimension and glaze them with MIRROR PISTACCHIO.

