



HARMONIES OF PISTACHIO AND RASPBERRY

AMOUNTS TO MAKE 3 CAKES WITH A 20 CM DIAMETER

INGREDIENTS

AVOLETTA	g 400
CONFECTIONER'S SUGAR	g 200
PISTACHIOS	g 130
EGG WHITES	g 220-240
CASTER SUGAR	g 60

PREPARATION

- Recipe for pistachio macarons:

(G 300 DI PANNA, G 60 DI LILLY NEUTRO E G 50 D'ACQUA)

INGREDIENTS

CHOCOCREAM PISTACCHIO	g 300
LIQUID CREAM 35% FAT	g 150
LILLY NEUTRO	g 60
WATER	g 50
LIQUID CREAM 35% FAT	g 300

PREPARATION

- Recipe for pistachio macarons:

STEP 3

INGREDIENTS

CONFETTURA EXTRA LAMPONI	To Taste
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STEP 4

INGREDIENTS

RASPBERRIES

To Taste

BIANCANEVE PLUS

To Taste



RECIPE CREATED FOR YOU BY MARCO DE GRADA

PASTRY CHEF, CHOCOLATIER AND BAKER