

# **SOUTH - NORTH - SOUTH**

# MODERN CAKE WITH PISTACHIO AND RASPBERRY

DIFFICULTY LEVEL B B B





# **CEREAL SHORTCRUST PASTRY**

INGREDIENTS		PREPARATION
CEREAL'EAT FROLLA	g 500	In a planetary mixer with the paddle attachment, knead all the ingredients until well combined and
UNSALTED BUTTER 82% FAT	g 200	homogeneous.
EGGS	g 50	Refrigerate the dough for at least one hour.
SUGAR	g 60	Roll out the dough into a 3mm thick layer. The shortcrust bases have to be lighly larger than the
		cakes. Bake the shortcrust pastry bases at 170-180°C for 10-12 minutes.

# **RASPBERRY JELLY**

INGREDIENTS		PREPARATION
LILLY NEUTRO	g 100	Dissolve LILLY NEUTRO into water, then stir FRUTTIDOR in.
WATER - LUKEWARM	g 100	Pour into the silicone mould for inserts and freeze.
FRUTTIDOR LAMPONE - LUKEWARM	g 400	

#### **RED FRUIT CRUNCHY LAYER**

INGREDIENTS		PREPARATION
PRALIN DELICRISP FRUITS ROUGES	To Taste	Spread the product in a 2-mm thick layer between two sheets of parchment paper. Freeze in order to
		provide it with the right consistency to be cut into the needed size.



# PISTACHIO PDO MOUSSE

INGREDIENTS		PREPARATION
LILLY NEUTRO	g 200	Whip cream, water and LILLY NEUTRO until soft peaks form then gently combine JOYPASTE.
JOYPASTE PISTACCHIO PURA	g 150	
WATER	g 200	
LIQUID CREAM 35% FAT	g 1000	

# FINAL COMPOSITION

Half-fill the mould with the mousse, place the frozen jelly and the crunchy red fruit layer, spread a veil of mousse and close with a layer of rollé.

Freeze before unmoulding.

Spray with green velvet spray, then lay the frozen dessert onto the cereal shortcrust base and decorate with diced raspberry jelly.

Decorate with DOBLA TOADSTOOL.



# RECIPE CREATED FOR YOU BY **FABIO BIRONDI**

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