



## NEW-AGE SAVARIN

### PISTACHIO & CHERRY MODERN CAKE

DIFFICULTY LEVEL



#### PISTACHIO FLAVOURED CRUMBLE

##### INGREDIENTS

AMERICAN COOKIES

UNSALTED BUTTER 82% FAT

JOYPASTE PISTACCHIO PRIME

g 500

g 175

g 50

##### PREPARATION

In a planetary mixer with a paddle attachment, mix all the ingredients at low speed, until you obtain a crumble.

Spread a 1-cm layer into the silicone moulds.

Bake at 160°C for about 12-15 minutes.

#### VICTORIA SPONGE

##### INGREDIENTS

IRCA GENOISE

EGGS - AT ROOM TEMPERATURE

UNSALTED BUTTER 82% FAT - SOFTENED

HONEY

g 500

g 300

g 200

g 40

##### PREPARATION

Whip all the ingredients in a planetary mixer at medium speed for 10-12 minutes.

Spread the whipped mixture into a 1-cm layer in a tray lined with parchment paper.

Bake for a short time at 180-200°C (closed valve).

When cold, cut into discs with the same dimension of the savarin.

## CHERRY MOUSSE

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### INGREDIENTS

LILLY NEUTRO	g 200
JOYPASTE AMARENA	g 100
WATER	g 200
LIQUID CREAM 35% FAT	g 1000

### PREPARATION

Mix water, LILLY NEUTRO and JOYPASTE.

Gently combine to cream.

## COATING AND DECORATION

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### INGREDIENTS

FRUTTIDOR CILIEGIA ROSSA	To Taste
COCOA BUTTER VELVET SPRAY - HEATED TO 40°C	To Taste

### FINAL COMPOSITION

Half-fill the mould for savarin with the mousse, lay a disc of victoria sponge, fill up with some more mousse and close with another disc of victoria sponge.

Put in the blast chiller until completely hardened.

Unmould the savarin, drizzle with red and yellow velvet-effect cocoa butter sprays, then lay it onto the base of pistachio flavoured crumble.

Fill the center of the savarin with FRUTTIDOR.



**RECIPE CREATED FOR YOU BY FABIO BIRONDI**

CHEF EXECUTIVE, PASTRY CHEF AND CHOCOLATIER

