



## TRICOLORE

### ROLLÉ AL PISTACCHIO

#### INGREDIENTS

IRCA GENOISE	g 500
EGGS	g 600
ZUCCHERO INVERTITO	g 50
CHOPPED PISTACHIOS	g 150
JOYPASTE PISTACCHIO PRIME	g 50

#### PREPARATION

Beat the first three ingredients (together in a mixer at medium speed for 10-12 minutes, gently add the Pistachios and JOYPASTE; spread the mixture evenly onto baking paper to a thickness of 8 mm, then bake for a brief time at 200-220°C with the valve closed. After baking, leave to cool for several minutes, then cover with plastic sheets to avoid drying out, and refrigerate until it is to be used.

### GELIFICATO ALLA FRAGOLA

#### INGREDIENTS

LILLY NEUTRO	g 100
FRUTTIDOR FRAGOLA	g 400
WATER	g 100

#### PREPARATION

Beat the first three ingredients (together in a mixer at medium speed for 10-12 minutes, gently add the Pistachios and JOYPASTE; spread the mixture evenly onto baking paper to a thickness of 8 mm, then bake for a brief time at 200-220°C with the valve closed. After baking, leave to cool for several minutes, then cover with plastic sheets to avoid drying out, and refrigerate until it is to be used.

### CROCCANTE AL PISTACCHIO

#### INGREDIENTS

PRALIN DELICRISP BLANC	g 200
JOYPASTE PISTACCHIO 100%	g 30

#### PREPARATION

Beat the first three ingredients (together in a mixer at medium speed for 10-12 minutes, gently add the Pistachios and JOYPASTE; spread the mixture evenly onto baking paper to a thickness of 8 mm, then bake for a brief time at 200-220°C with the valve closed. After baking, leave to cool for several minutes, then cover with plastic sheets to avoid drying out, and refrigerate until it is to be used.

**MOUSSE ALLA PANNA COTTA**

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**INGREDIENTS**

LILLY NEUTRO	g 200
JOYPASTE PANNA COTTA	g 100
WATER	g 200
LIQUID CREAM 35% FAT	g 1.000

**PREPARATION**

Beat the first three ingredients (together in a mixer at medium speed for 10-12 minutes, gently add the Pistachios and JOYPASTE; spread the mixture evenly onto baking paper to a thickness of 8 mm, then bake for a brief time at 200-220°C with the valve closed. After baking, leave to cool for several minutes, then cover with plastic sheets to avoid drying out, and refrigerate until it is to be used.

**STEP 5**

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**INGREDIENTS**

MIRROR FRAGOLA	To Taste
MIRROR KIWI	To Taste