



## PISTACCHIO & AMARENA

### VANILLA AND PISTACHIO CAKE

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#### INGREDIENTS

TOP CAKE	g 500
EGGS	g 250
UNSALTED BUTTER	g 250
JOYPASTE VANIGLIA MADAGASCAR/BOURBON	g 20
CHOPPED PISTACHIOS	g 100

#### PREPARATION

Mix the first 4 ingredients with a whisk in a planetary mixer for 6 minutes at medium-low speed. Incorporate the chopped pistachios. Pour in buttered and floured mold and at the end insert the whole cherries. Cook at 180-190 ° C. in a 18 cm diameter mold.

### PISTACHIO NAMELAKA

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#### INGREDIENTS

MILK	g 200
GLUCOSE SYRUP	g 8
SINFONIA CIOCCOLATO BIANCO	g 275
LIQUID CREAM	g 200
LILLY NEUTRO	g 35
LILLY NEUTRO	g 100
	g 80

#### PREPARATION

Let boil the milk and the glucose and add the Lilly and mix with a whisk, add the chocolate mixture in 3 times and then the pistachio paste with its water. Add the cold cream, mix and leave in the refrigerator overnight. The next day, whisk for a few minutes in a planetary mixer.

## AMARENA JELLY

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### INGREDIENTS

FRUTTIDOR AMARENA	g 400
WATER	g 60
LILLY NEUTRO	g 60

### PREPARATION

Heat the water in the microwave oven, melt the neutral lilly and finally insert the fruttidor.  
Pour into a 14 cm diameter silicone mold and freeze.

## ANHYDROUS GLASS PISTACHIO

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### INGREDIENTS

CHOCOSMART CIOCCOLATO BIANCO	g 400
PRALIN DELICRISP PISTACHE	g 100

### PREPARATION

Melt the ingredients and use at 32-35 degrees C.

### FINAL COMPOSITION

Glaze the cake with anhydrous pistachio icing. Place the gelee in the center of the cake with the black cherry, then put on the surface the BLITZ .

Whip the pistachio namelaka in a planetary mixer and with the help of a striped nozzle create spikes next to the gelee. Place a disc of tempered white chocolate sprinkled with some green color.



**RECIPE CREATED FOR YOU BY MATTEO REGHENZANI**

PASTRY CHEF