



## SICILIAN CAKE

### PISTACHIO AND BLOOD ORANGE CAKE

DIFFICULTY LEVEL



#### PISTACHIO CAKE

##### INGREDIENTS

TOP CAKE

EGGS

UNSALTED BUTTER 82% FAT

JOYPASTE VANIGLIA MADAGASCAR/BOURBON

PISTACHIO POWDER

g 1000

g 500

g 500

g 30

g 200

##### PREPARATION

Mix with the whisk in the planetary mixer for 6 minutes on medium speed the first 4 ingredients.

Incorporate the pistachio flour.

Deposit 500 g of dough in the buttered and floured moulds (log with hammered central hole).

Bake at 170°C for 35-38 minutes.

#### FILLING

##### INGREDIENTS

- PROFUMI D'ITALIA ARANCIA ROSSA CESARIN

- SHEETS

g 500

g 4

##### PREPARATION

Hydrate the gelatine in cold water and, after having melted it in the microwave, add it to the slightly warmed Cesarin Red Orange Profumi d'Italia.

##### FINAL COMPOSITION

After cooling, fill the central hole of the cake with Profumi d'Italia Mandarin or blood orange.

Completely cover the cake with Blitz Ice and let the pistachio grain adhere to the entire surface.

Decorate with whipped white Chocosmart and Twist Red Doba.



**RECIPE CREATED FOR YOU BY ANTONIO LOSITO**

PASTRY CHEF AND GELATO MAKER