



VEGAN PISTACHIO AND EXOTIC FRUIT LAYERED CAKE

VEGAN BISCUIT

INGREDIENTS

VEGAN BISCUIT	g 1000
WATER	g 500
FRUTTIDOR TROPICAL	To Taste

PREPARATION

- Prepare the biscuit by whipping in food processor with whip VEGAN BISCUIT with the water for 3 minutes at high speed.
- Spread the dough on a baking sheet and cook at 190°C for approx 12/13 minutes.
- Once cooled, place in a steel frame and spread a thin layer of previously blended FRUTTIDOR.

LIGHT PISTACHIO CREAM

INGREDIENTS

VEGAN CREAM	g 130
PLANT BASED MILK	g 370
JOYPASTE PISTACCHIO GRAN RISERVA	g 80
100% VEGETABLE CREAM	g 550

PREPARATION

- Prepare the light cream by mixing with a whisk the VEGAN CREAM with the rice drink and the pistachio paste, let it rest for 10 minutes.
- Mix the cream again briefly and lighten with the whipped vegetable cream.

GLAZE

INGREDIENTS

MIRROR TROPICAL	To Taste
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PREPARATION

- Heat the mirror at 50°C

FINAL COMPOSITION

- Spread a layer of light cream over the FRUTTIDOR, place a second layer of biscuit and repeat the layering.
- Stabilise in a negative blast chiller. Glaze with MIRROR TROPICAL and cut into 3x3 cm slices.



RECIPE CREATED FOR YOU BY FILIPPO FALCIOLA

PASTRY CHEF