



## CARAMEL PISTACCHIO

### ALMOND AND LEMON FINANCIER

#### INGREDIENTS

AVOLETTA	g 550
VIGOR BAKING	g 4
ALL-PURPOSE FLOUR	g 50
CORNSTARCH	g 50
EGG WHITES	g 370
UNSALTED BUTTER 82% FAT	g 120
PASTA FRUTTA ORO LEMON - CESARIN	g 60

#### PREPARATION

MIX ALL THE POWDERED INGREDIENTS BY HAND WITH A WHISK.

ADD THE EGG WHITES AND THEN THE MELTED BUTTER TOGETHER WITH THE PASTA FRUTTA LIMONE ORO CESARIN, CONTINUE MIXING UNTIL YOU OBTAIN A SMOOTH MIXTURE.

PLACE IN A 60CMX40CM PAN WITH BAKING PAPER AND BAKE AT 180 DEGREES FOR ABOUT 10 MINUTES IN A FAN OVEN

### CARAMEL NAMELAKA

#### INGREDIENTS

FULL-FAT MILK (3,5% FAT)	g 200
GLUCOSIO	g 10
SINFONIA CIOCCOLATO CARAMEL ORO	g 350
LIQUID CREAM	g 250
LILLY NEUTRO	g 45

#### PREPARATION

-HEAT THE MILK WITH THE GLUCOSE TO APPROXIMATELY 60°C, ADD THE NEUTRAL LILLY AND MIX WITH AN IMMERSION MIXER.

-ADD THE CHOCOLATE WHILE CONTINUING TO MIX.

-ADD THE COLD CREAM SLOWLY, CONTINUING TO MIX.

PLACE THE NAMELAKA IN SMALL TUBE INSERT MOLDS, FILLING THEM HALFWAY, AND PLACING A SMALL STRIP OF FINANCIER DIRECTLY ON TOP

PLACE IN A BLAST CHILLER AT -40 DEGREES

## PESTO DI PISTACCHIO MOUSSE

### INGREDIENTS

LIQUID CREAM	g 500
WATER	g 110
LILLY NEUTRO	g 100
JOYPASTE PESTO DI PISTACCHIO	g 150

### PREPARATION

SEMI-WHIP THE CREAM WITH WATER AND NEUTRAL LILLY, DELICATELY INCORPORATE THE PISTACHIO PESTO JOYPASTE

## LIMONCELLO FILLING

### INGREDIENTS

PROFUMI D'ITALIA LIMONCELLO DI SORRENTO	To Taste
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### PREPARATION

deposit a thin layer on top of the cut financier, then reduce the namelaka poured into the mold on top.

### FINAL COMPOSITION

DEPOSIT A LAYER OF PISTACHIO PESTO MOUSSE INSIDE THE MINI CYLINDER SILICONE MOULD, INSERT THE FROZEN INSERT MADE UP OF THE CARAMEL NAMELAKA TOGETHER WITH THE LEMON AND ALMOND FINANCIER, WITH IN THE MIDDLE THE LIMONCELLO GEL, AND CLOSE WITH FURTHER MOUSSE.  
ONCE FROZEN AND UNMOLDED, SPRAY OR GLAZE WITH MIRROR NEUTRAL AND DECORATE WITH CHOPPED PISTACHIOS, PIECES OF CESARIN CANDIED LEMON AND AT THE ENDS 2 SPOT ORIGINAL DOBLA

RECIPE CREATED FOR YOU BY **DAVIDE LISTA**

PASTRY CHEF

### AMBASSADOR'S TIPS

IT IS POSSIBLE TO FLAVOR THE FINANCIER WITH ANY "CESARIN PASTA FRUTTA ORO" , ALWAYS AT 5%, AND ALSO WITH "CESARIN PROFUMI D'ITALIA" AT 10%  
REMEMBER THAT YOU CAN ALSO MAKE THE SAME SINGLE PORTION INSIDE A SEMISPHERE SILICONE MOLD!