



GÂTEAUX DE VOYAGE PISTACHIO

PISTACHIO TRAVEL CAKE

DIFFICULTY LEVEL



PISTACHIO CAKE DOUGH

INGREDIENTS

ALICE'S CAKE	g 1000
WATER	g 400
SEED OIL	g 375
PISTACCHIO TRITATO SGUSCIATO 0-2 - ALL PURPOSE	g 100
PISTACCHIO TRITATO SGUSCIATO 2-4	g 100

PREPARATION

Mix all the ingredients in a planetary mixer with paddle attachment for 6 minutes at medium speed.

Fill the molds, previously oiled, and cook at 160°C for approximately 40 minutes.

Cool down and remove from the mold.

CARAMEL NAMELAKA

INGREDIENTS

MILK 3.5% FAT	g 250
GLUCOSIO	g 10
SINFONIA CIOCCOLATO PISTACCHIO	g 340
LILLY NEUTRO	g 40
LIQUID CREAM 35% FAT	g 200

PREPARATION

Bring milk and glucose to the boil.

Pour the boiling liquid over the chocolate and lilly and blend.

While blending, add the cream and leave to rest overnight in the refrigerator.

PISTACHIO GLAZE

INGREDIENTS

SINFONIA CIOCCOLATO PISTACCHIO - MELTED AT 45°C

g 200

g 10

PISTACCHIO TRITATO SGUSCIATO 2-4

g 20

PREPARATION

Combine all ingredients together.

Use at 26°C

FINAL COMPOSITION

Whip the namelaka in a planetary mixer until it becomes fluffy.

Fill the pistachio cake with the namelaka, pair and leave to rest in the refrigerator for an hour.

Glaze the entire cake.

Decorate the dessert with some namelaka and DOBLA decorations.

RECIPE CREATED FOR YOU BY FEDERICO VEDANI

CHOCOLATIER AND PASTRY CHEF