



## I LOVE YOU... PISTACCHIO

### SINGLE SERVE PISTACCHIO MOUSSE

DIFFICULTY LEVEL



#### ALMOND FINANCIER

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##### INGREDIENTS

AVOLETTA  
VIGOR BAKING  
ALL-PURPOSE FLOUR  
STARCH  
EGG WHITES  
UNSALTED BUTTER 82% FAT - MELTED

g 825  
g 6  
g 75  
g 75  
g 555  
g 180

##### PREPARATION

Mix the dry elements.  
Add the egg whites and mix by hand.  
Add the butter.  
Pour into the mould and cook for 15 minutes at 160-170 °C.  
Cool down

#### CRUNCHY LAYER

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##### INGREDIENTS

PRALIN DELICRISP PISTACHE

To Taste

##### PREPARATION

Heat the PRALIN DELICRISP slightly and spread a light layer over the entire surface of the financier.

## PISTACCHIO PESTO MOUSSE

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### INGREDIENTS

LIQUID CREAM 35% FAT	g 500
WATER - AT ROOM TEMPERATURE	g 100
LILLY NEUTRO	g 100
JOYPASTE PESTO DI PISTACCHIO	g 80

### PREPARATION

Whip cream with water and Lilly Neutral, keep it soft.  
Gently combine the Joypaste.

## MIRROR GLAZE

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### INGREDIENTS

WATER	g 100
SINFONIA CIOCCOLATO BIANCO	g 270
MIRROR NEUTRAL	g 300
FOOD COLOURANT - WATERBASED RED	g 0.5
FOOD COLOURANT - GOLD	g 0.2

### PREPARATION

Combine the water ,NEUTRAL MIRROR and food colouring bring to a slight boil.  
Add the chocolate and mix with an immersion mixer.  
Leave to crystallize in the refrigerator for at least 4 hours.

### FINAL COMPOSITION

Pipe the pistachio mousse in silicone molds filling them for 3/4.  
Place the insert in the center.  
Put into blast chiller until completely frozen.  
Remove and cover the cakes by heating the glaze to 35 °C.  
Decorate with SPRINKLE HOT LIPS DOBLA.

### RECIPE CREATED FOR YOU BY FEDERICO VEDANI

CHOCOLATIER AND PASTRY CHEF