

**ALMOND 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 - MELT	g 120

PREPARATION

- Mix all the powdered ingredients by hand with a whisk.
- Add the egg whites and then the melted butter, continue to mix.
- put into a 60cm x 40cm micro-perforated plate and bake at 180 ° C for 12 min.

PISTACHIO CREMOUX**INGREDIENTS**

LIQUID CREAM 35% FAT	g 400
CASTER SUGAR	g 30
EGG YOLK	g 67
LILLY NEUTRO	g 20
JOYPASTE PISTACCHIO PURA	g 75
SALT	g 1.5

PREPARATION

- Boil the cream and in another bowl mix yolk and sugar with a whisk.
- Pour it over the hot cream and bring it to boil at 82-84°C, keep in mind to regularly mix the cream to avoid any coagulation.
- Add LILLY NEUTRO and mix with a whisk, then add JOYPASTE PISTACCHIO 100% and salt, to conclude emulsify with an immersion blender.

WHITE CHOCOLATE MOUSSE

INGREDIENTS

SINFONIA CIOCCOLATO BIANCO 33%	g 200
LIQUID CREAM 35% FAT	g 40
WATER	g 60
LIQUID CREAM 35% FAT	g 240
LILLY NEUTRO	g 50
WATER	g 50

PREPARATION

- Melt the chocolate at 45 °C.
- Warm up the liquid (1) to about 20°C.
- Add the chocolate and mix with a hand blender to obtain a fluid ganache.
- Semi-whip the cream (2) with LILLY NEUTRO and water (2).
- Gradually add the semi-whipped cream to the ganache (25-30°C) using a spatula.

GRAY SPRAY MASS

INGREDIENTS

SINFONIA CIOCCOLATO BIANCO 33%	g 100
BURRO DI CACAO	g 100
COLOURED COCOA BUTTER - BLACK	To Taste

PREPARATION

- Melt the white chocolate and cocoa butter at 45 ° C.
- Add a few drops of black cocoa butter until the desired color is reached.

COCOA CRUMBLE

INGREDIENTS

ALL-PURPOSE FLOUR	g 90
FARINA DI NOCCIOLE	g 100
UNSALTED BUTTER 82% FAT	g 100
RAW SUGAR	g 100
CACAO IN POLVERE	g 10

PREPARATION

- mix all the ingredients in a planetary mixer with leaf for a few minutes.
- spread the crumble on the pan with forosil and bake at 160 ° C for 10/12 min.

COULIS

INGREDIENTS

SOUR CHERRY PURÉE

g 500

g 5

CASTER SUGAR

g 100

LEMON JUICE

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PREPARATION

- Bring everything to a boil.

FINAL COMPOSITION

- Pour the white chocolate mousse into the "zen" Pavoni mould (cod. PX4301) until it reaches the middle of the mould.
- Insert the frozen pistachio cream and the almond financier pad and cover with another layer of white chocolate mousse.
- Place the mould in a blast chiller until the single portion has been completely frozen.
- remove the dessert from the mould.
- Spray, with the aid of an airbrush, the grey cocoa mass on the still frozen single portion.
- Spray black cocoa butter with a toothbrush.
- Decorate the dish with the sour cherry coulis and place the cocoa crumble with the help of a coppapasta to maintain the round shape.
- Place the single portion still frozen on top of the crumble.
- Decorate with a mint leaf.
- Thaw in the refrigerator and serve.

RECIPE CREATED FOR YOU BY MIRKO SCARANI

PASTRY CHEF