



## MONO PISTACHIO AND PEACH

Dessert at the plate Lactose Free

**DIFFICULTY LEVEL**



### PEACH JELLY - LACTOSE FREE

#### INGREDIENTS

FRUTTIDOR PESCA

g 200

g 4

WATER

g 20

#### PREPARATION

Rehydrate the gelatin with water  
Heat FRUTTIDOR PESCA and add the gelatin, stirring until it has completely dissolved.  
Pour into insert molds and reduce temperature.

### PISTACHIO MOUSSE - LACTOSE FREE

#### INGREDIENTS

WATER

g 16

g 80

LACTOSE-FREE MILK

g 230

SUGAR

g 160

JOYPASTE PISTACCHIO PURA

g 120-140

- SEMI WHIPPED - LACTOSE FREE

g 740

#### PREPARATION

Rehydrate the gelatin with water. Bring the milk to a gentle boil along with the sugar and pistachio paste  
insert the rehydrated gelatin and blend with an immersion blender, once the mixture reaches 28-30 degrees,  
gently add the semi-whipped cream.  
Pour half into the single-portion molds, insert the frozen insert, cover and close with more mousse.

## CRUMBLE FUND - LACTOSE FREE

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### INGREDIENTS

WHITE BREAD FLOUR	g 200
ALMOND FLOUR	g 200
UNSALTED BUTTER - LACTOSE FREE	g 200
RAW SUGAR	g 200

### PREPARATION

knead coarsely flour with butter in a planetary mixer with leaf, add sugar.

Allow the mixture to cool in the fridge for at least an hour.

Place the crumbled dough inside some tartlet molds slightly larger than the mono, cook at 170 degrees for about 15 minutes.

## SPRAY MASS

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### INGREDIENTS

BURRO DI CACAO	To Taste
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### PREPARATION

Melt the colored cocoa butter at 31 degrees

### FINAL COMPOSITION

Sprinkle the frozen single portion with cocoa butter,  
place it on top of the crumble and decorate with  
pistachios and FRUTTIDOR PESCA.

**RECIPE CREATED FOR YOU BY DAVIDE LISTA**

PASTRY CHEF