CHOCOLATE & PISTACHIO SINGLE-PORTION

SINGLE-PORTION ENTREMET

DIFFICULTY LEVEL

ALMOND FLAVOURED BISQUIT

INGREDIENTS

IRCA GENOISE	g 400
EGGS - AT ROOM TEMPERATURE	g 480
AVOLETTA	g 160

PREPARATION

Whip all the ingredients in a planetary mixer with the whisk attachment, at the highest speed for 10 minutes.

Spread thw whipped mixture onto a tray lined with parchment paper.

Bake for 5-7 minutes at 210-230°C in a deck oven or at 190-210°C in a fan oven.

Let cool down before using.

PISTACHIO CRUNCHY FILLING

INGREDIENTS

CHOCOCREAM PISTACCHIO	g 500
PRALIN DELICRISP BLANC - HEATED TO 40°C	g 500

PREPARATION

Mix the two products until well combined.

PISTACHIO MOUSSE

INGREDIENTS

CHOCOCREAM PISTACCHIO - HEATED TO 45°C	g	600
LIQUID CREAM 35% FAT - FOR THE GANACHE	g	300
LIQUID CREAM 35% FAT - TO BE WHIPPED	g	600
LILLY NEUTRO	g	100
WATER	g	100

PREPARATION

Emulsify cream and CHOCOCREAM to make a ganache.

In a planetary mixer with the whisk attachment, whip the second dose of cream with water and LILLY, until you obtain a soft texture.

Combine with the whippep cream to the ganache to create a mousse.

CHOCOLATE MOUSSE

INGREDIENTS

LILLY CIOCCOLATO FONDENTE	g	200
WATER - OR MILK	g	300
LIQUID CREAM 35% FAT	g	1000

PREPARATION

Whip all the ingredients in a planetary mixer with the whisk attachment until foamy.

COATING AND DECORATION

INGREDIENTS

MIRROR PISTACCHIO - HEATED TO 45°C	To Taste

FINAL COMPOSITION

Spread the almond bisquit with the pistachio crunchy filling and lay it at the bottom of a rectangular steel mould.

Spread a 1cm layer of pistachio mousse onto the surface, then put the dessert in a blast chiller to make it harden.

When the pistachio mousse is quite firm, fill the mould up with the chocolate mousse.

Return the entremet to the blast chiller until completely hardened.

Remove the dessert from the mould, cut into single-portions of the desidered dimension and glaze them with MIRROR PISTACCHIO.