



PISTACHIO & APRICOT MINI-MOUSSE

SINGLE-PORTIONS

DIFFICULTY LEVEL



PISTACHIO BISCUIT

INGREDIENTS

BISCUIMIX

EGGS - AT ROOM TEMPERATURE

WATER - AT ROOM TEMPERATURE

JOYPASTE PISTACCHIO PURA

PREPARATION

- g 500 Whip all the ingredients, except for JOYPASTE PISTACCHIO PURA, for 8-10 minutes at high speed in the planetary mixer.
- g 300 Then, combine JOYPASTE PISTACCHIO PURA to the whipped mixture by stirring gently.
- g 300 Spread the mixture onto trays lined with parchment paper (about 500-550g of mixture for each 60x40cm tray).
- g 110

Bake for a short time at 220-230°C with the valve closed.

Let cool down completely, then cut into 9x2cm rectangles.

ADVICE:

- For best results, we recommend to measured the doses out so that they are proportionate to the volume of bowl of the planetary mixer.

PISTACHIO FLAVOURED CRUNCHY FILLING

INGREDIENTS

PRALIN DELICRISP PISTACHE - AT 30-32°C

JOYPASTE PISTACCHIO PURA

PREPARATION

- g 500 Combine the two products and spread the mixture onto a sheet of parchment paper.
- g 75 Refrigerate for 1 hour at least.
- Cut out some 9x2cm rectangles.

APRICOT MOUSSE

INGREDIENTS

LIQUID CREAM 35% FAT	g 500
LILLY NEUTRO	g 110
WATER - AT 15-20°C	g 100
JOYPASTE ALBICOCCA	g 50

PREPARATION

Whip cream, water and LILLY NEUTRO in a planetary mixer with the whisk attachment until soft peaks form.

Combine JOYPASTE ALBICOCCA to the mixture by stirring gently.

FINISHING

INGREDIENTS

FRUTTIDOR ALBICOCCA	To Taste
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FINAL COMPOSITION

Pipe the mousse into single-serving silicone moulds.

Lay a rectangle of crunchy pistachio filling and then one of pistachio flavoured biscuit.

Put in the blast chiller until fully hardened.

Remove from mould and cover with green velvet spray.

Pipe FRUTTIDOR ALBICOCCA on top and decorate with DOBLA SPOTS.

AMBASSADOR'S TIPS

You can spray the dessert with a 50/50 mixture of cocoa butter and white chocolate, both heated to 40°C previously.