



PISTACHIO AND STRAWBERRY SLICE

PISTACHIO DACQUOISE

INGREDIENTS

EGG WHITES	g 250
SUGAR	g 100
CONFECTIONER'S SUGAR	g 150
PISTACHIO FLOUR	g 140
FLOUR	g 45

PREPARATION

Whip the egg white with a parte of sugar in the planetary mixer and then gradually add the remaining amount of sugar.

Mix together flour, baking and pistachio flour and add in the whipped mixture , mixing from the bottom to the top.

Sprinkle with powdered sugar and bake on silicone pastry mats at 175 °C with opened valve for 16 minutes.

Once it is cooled , cut into two rectangles (20x9) and spread a thin layer of PRALIN DELICRISP PISTACHIO.

STRAWBERRY JELLY

INGREDIENTS

FRUTTIDOR FRAGOLA	g 200
LILLY NEUTRO	g 40
WATER	g 40

PREPARATION

Warm the water in the microwave oven, melt the the Lilly Neutral and add the smoothed fruttidor.

PISTACHIO NAMELAKA

INGREDIENTS

MILK	g 200
GLUCOSE	g 8
SINFONIA CIOCCOLATO BIANCO 33%	g 300
LIQUID CREAM	g 200
LILLY NEUTRO	g 40
JOYPASTE PISTACCHIO PURA	g 100
	g 80

PREPARATION

Boil the milk with glucose , melt the Lilly Neutral with a whip . Add the white chocolate with the help of an immersion blender and create a ganache.

Gradually add the whipping cream and in the end the pistachio paste , moisturized in its own water.

Cover with plastic film and let crystalize in the refrigerator for one night.

The following morning, whip in the planetary mixer.

STEP 4

INGREDIENTS

MIRROR NEUTRAL	g
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FINAL COMPOSITION

Put in a rectangular-shaped mould (20x9) the pistachio dacquoise with the pistachio pralin decrisp, add about 185 g of strawberry jelly.

Then put another dacquoise layer without the crunchy element and end with the whipped namelaka and smooth the top.

Leave in the freeze until solid.

Glaze the cake when it is still in the cake mould with green water-soluble color MIRROR NEUTRAL.

Garnish with dark chocolate and pistachio.

RECIPE CREATED FOR YOU BY MATTEO REGHENZANI

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