



PISTACCHIO & AMARENA

VANILLA AND PISTACHIO CAKE

INGREDIENTS

TOP CAKE	g 500
EGGS	g 250
UNSALTED BUTTER	g 250
JOYPASTE VANIGLIA MADAGASCAR/BOURBON	g 20
CHOPPED PISTACHIOS	g 100

PREPARATION

Mix the first 4 ingredients with a whisk in a planetary mixer for 6 minutes at medium-low speed. Incorporate the chopped pistachios. Pour in buttered and floured mold and at the end insert the whole cherries. Cook at 180-190 ° C. in a 18 cm diameter mold.

PISTACHIO NAMELAKA

INGREDIENTS

MILK	g 200
GLUCOSE SYRUP	g 8
SINFONIA CIOCCOLATO BIANCO 33%	g 275
LIQUID CREAM	g 200
LILLY NEUTRO	g 35
LILLY NEUTRO	g 100
	g 80

PREPARATION

Let boil the milk and the glucose and add the Lilly and mix with a whisk, add the chocolate mixture in 3 times and then the pistachio paste with its water. Add the cold cream, mix and leave in the refrigerator overnight. The next day, whisk for a few minutes in a planetary mixer.

AMARENA JELLY

INGREDIENTS

FRUTTIDOR AMARENA	g 400
WATER	g 60
LILLY NEUTRO	g 60

PREPARATION

Heat the water in the microwave oven, melt the neutral lilly and finally insert the fruttidor.
Pour into a 14 cm diameter silicone mold and freeze.

ANHYDROUS GLASS PISTACHIO

INGREDIENTS

CHOCOSMART CIOCCOLATO BIANCO	g 400
PRALIN DELICRISP PISTACHE	g 100

PREPARATION

Melt the ingredients and use at 32-35 degrees C.

FINAL COMPOSITION

Glaze the cake with anhydrous pistachio icing. Place the gelee in the center of the cake with the black cherry, then put on the surface the BLITZ .

Whip the pistachio namelaka in a planetary mixer and with the help of a striped nozzle create spikes next to the gelee. Place a disc of tempered white chocolate sprinkled with some green color.

RECIPE CREATED FOR YOU BY MATTEO REGHENZANI

PASTRY CHEF