



## SICILIAN CAKE

### PISTACHIO AND BLOOD ORANGE CAKE

DIFFICULTY LEVEL



#### PISTACHIO CAKE

##### INGREDIENTS

TOP CAKE	g 1000
EGGS	g 500
UNSALTED BUTTER 82% FAT	g 500
JOYPASTE VANIGLIA MADAGASCAR/BOURBON	g 30
PISTACHIO POWDER	g 200

##### PREPARATION

- Mix with the whisk in the planetary mixer for 6 minutes on medium speed the first 4 ingredients.
- Incorporate the pistachio flour.
- Deposit 500 g of dough in the buttered and floured moulds (log with hammered central hole).
- Bake at 170°C for 35-38 minutes.

#### FILLING

##### INGREDIENTS

- PROFUMI D'ITALIA ARANCIA ROSSA CESARIN	g 500
- SHEETS	g 4

##### PREPARATION

- Hydrate the gelatine in cold water and, after having melted it in the microwave, add it to the slightly warmed Cesarin Red Orange Profumi d'Italia.

##### FINAL COMPOSITION

- After cooling, fill the central hole of the cake with Profumi d'Italia Mandarin or blood orange.
- Completely cover the cake with Blitz Ice and let the pistachio grain adhere to the entire surface.
- Decorate with whipped white Chocosmart and Twist Red Dobra.

**RECIPE CREATED FOR YOU BY ANTONIO LOSITO**

PASTRY CHEF AND GELATO MAKER