

# ALMOND AND PISTACHIO CAKE

## SOFT CAKE WITH NUTS

DIFFICULTY LEVEL

#### **ALMOND AND PISTACHIO FINANCIER** PREPARATION INGREDIENTS g 500 Mix the dry elements and add the egg whites. AVOLETTA g 370 EGG WHITES Add the butter and pistachio paste previously. ALL-PURPOSE FLOUR g 50 Fill the silicone molds for plum cakes. g 30 CORNSTARCH Bake for about 15 minutes at 180-190 ° C. g 4 VIGOR BAKING g 80 UNSALTED BUTTER 82% FAT - MELTED g 100 JOYPASTE PISTACCHIO SICILIA

PISTACHIO COATING		
INGREDIENTS		PREPARATION
NOBEL PISTACCHIO - MELTED AT 45°C	To Taste	Melt NOBEL PISTACCHIO and cover the mini plum cakes

### **FINAL COMPOSITION**

Decorate with pistachio grits and DAISY DOBLA.





### RECIPE CREATED FOR YOU BY MIRKO SCARANI

PASTRY CHEF

