



ALMOND AND PISTACHIO CAKE

SOFT CAKE WITH NUTS

DIFFICULTY LEVEL



ALMOND AND PISTACHIO FINANCIER

INGREDIENTS

AVOLETTA	g 500
EGG WHITES	g 370
ALL-PURPOSE FLOUR	g 50
CORNSTARCH	g 30
VIGOR BAKING	g 4
UNSALTED BUTTER 82% FAT - MELTED	g 80
JOYPASTE PISTACCHIO SICILIA	g 100

PREPARATION

- Mix the dry elements and add the egg whites.
- Add the butter and pistachio paste previously.
- Fill the silicone molds for plum cakes.
- Bake for about 15 minutes at 180-190 ° C.

PISTACHIO COATING

INGREDIENTS

NOBEL PISTACCHIO - MELTED AT 45°C	To Taste
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PREPARATION

- 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