# **TRICOLORE**

## **ROLLÉ AL PISTACCHIO**

INGREDIENTS	
IRCA GENOISE	g 500
EGGS	g 600
ZUCCHERO INVERTITO	g 50
CHOPPED PISTACHIOS	g 150
JOYPASTE PISTACCHIO PRIME	g 50

## PREPARATION

Beat the first three ingredients (together in a mixer at medium speed for 10-12 minutes, gently add the Pistachios and JOYPASTE; spread the mixture evenly onto baking paper to a thickness of 8 mm, then bake for a brief time at 200-220°C with the valve closed. After baking, leave to cool for several minutes, then cover with plastic sheets to avoid drying out, and refrigerate until it is to be used.

### GELIFICATO ALLA FRAGOLA

**INGREDIENTS** 

LILLY NEUTRO	g 100
FRUTTIDOR FRAGOLA	g 400
WATER	g 100

### **PREPARATION**

Beat the first three ingredients (together in a mixer at medium speed for 10-12 minutes, gently add the Pistachios and JOYPASTE; spread the mixture evenly onto baking paper to a thickness of 8 mm, then bake for a brief time at 200-220°C with the valve closed. After baking, leave to cool for several minutes, then cover with plastic sheets to avoid drying out, and refrigerate until it is to be used.

## **CROCCANTE AL PISTACCHIO**

**INGREDIENTS** 

PRALIN DELICRISP BLANC	g 200
JOYPASTE PISTACCHIO 100%	g 30

#### **PREPARATION**

Beat the first three ingredients (together in a mixer at medium speed for 10-12 minutes, gently add the Pistachios and JOYPASTE; spread the mixture evenly onto baking paper to a thickness of 8 mm, then bake for a brief time at 200-220°C with the valve closed. After baking, leave to cool for several minutes, then cover with plastic sheets to avoid drying out, and refrigerate until it is to be used.



# MOUSSE ALLA PANNA COTTA

INGREDIENTS		PREPARATION
LILLY NEUTRO	g 200	Beat the first three ingredients (together in a mixer at medium speed for 10-12 minutes, gently add the Pistachios and JOYPASTE; spread the mixture evenly onto baking paper to a thickness of 8 mm, then bake for a brief time at 200-220°C with the valve closed. After baking, leave to cool for several minutes, then cover with plastic sheets to avoid drying out, and refrigerate until it is to be used.
JOYPASTE PANNA COTTA	g 100	
WATER	g 200	
LIQUID CREAM 35% FAT	g 1.000	

# STEP 5

## **INGREDIENTS**

MIRROR FRAGOLA To Taste
MIRROR KIWI To Taste

