



VEGAN OX EYE COCOA AND PISTACHIO

DELICIOUS VEGAN SHORTCRUST COOKIES, FILLED WITH CREAMY PISTACHIO SPREAD AND TOPPED WITH CRUNCHY PISTACHIOS. PERFECT FOR PACKAGING AND ENJOYING ANYTIME.

DIFFICULTY LEVEL



VEGAN SHORTCRUST

INGREDIENTS

TOP FROLLA	g 500
EYLEN CREMA/CAKE	g 200
CACAO IN POLVERE	g 25
WATER	g 40
SALT	g 2

PREPARATION

- Mix all the ingredients together, taking care not to overwork the dough.
- Let rest in the refrigerator for at least one hour.
- Roll out with a sheeter to a thickness of 3 mm and cut out discs of the desired size.
- Bake at 160°C for about 18-20 minutes and let cool completely.

VEGAN FILLING

INGREDIENTS

CHOCOCREAM PISTACCHIO VEGAN	To Taste
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PREPARATION

- Sandwich two shortcrust discs with CHOCOCREAM PISTACHIO VEGAN filling.

FINAL COMPOSITION

Decorate with pistachios and package.



RECIPE CREATED FOR YOU BY FILIPPO FALCIOLA

PASTRY CHEF