



## VEGAN PISTACHIO AND EXOTIC FRUIT LAYERED CAKE

### VEGAN BISCUIT

#### INGREDIENTS

|                    |          |
|--------------------|----------|
| VEGAN BISCUIT      | g 1000   |
| WATER              | g 500    |
| FRUTTIDOR TROPICAL | To Taste |

#### PREPARATION

- Prepare the biscuit by whipping in food processor with whip VEGAN BISCUIT with the water for 3 minutes at high speed.
- Spread the dough on a baking sheet and cook at 190°C for approx 12/13 minutes.
- Once cooled, place in a steel frame and spread a thin layer of previously blended FRUTTIDOR.

### LIGHT PISTACHIO CREAM

#### INGREDIENTS

|                                  |       |
|----------------------------------|-------|
| VEGAN CREAM                      | g 130 |
| PLANT BASED MILK                 | g 370 |
| JOYPASTE PISTACCHIO GRAN RISERVA | g 80  |
| 100% VEGETABLE CREAM             | g 550 |

#### PREPARATION

- Prepare the light cream by mixing with a whisk the VEGAN CREAM with the rice drink and the pistachio paste, let it rest for 10 minutes.
- Mix the cream again briefly and lighten with the whipped vegetable cream.

### GLAZE

#### INGREDIENTS

|                 |          |
|-----------------|----------|
| MIRROR TROPICAL | To Taste |
|-----------------|----------|

#### PREPARATION

- Heat the mirror at 50°C

#### FINAL COMPOSITION

- Spread a layer of light cream over the FRUTTIDOR, place a second layer of biscuit and repeat the layering.
- Stabilise in a negative blast chiller. Glaze with MIRROR TROPICAL and cut into 3x3 cm slices.



**RECIPE CREATED FOR YOU BY FILIPPO FALCIOLA**

PASTRY CHEF