



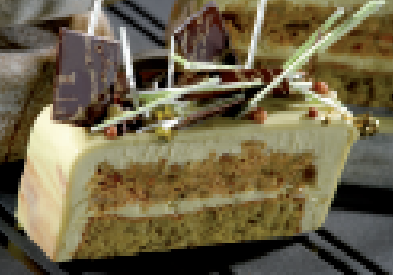
Saltimbanque



Bruno PASTORELLI
Meilleur Ouvrier de France

The Chef's signature

For daily excellence



Saltimbanque

Recipe for about 2 frames 6x11 cm.

Pistachio biscuit

- 300 g Fine butter - DGF Royal
- 100 g Colored and flavored pistachio paste - DGF Royal
- 250 g Caster sugar
- 50 g Invert sugar syrup - Trimoline
- 275 g Whole eggs
- 275 g Flour
- 5 g Baking powder - DGF Service
- 100 g Green pistachio from Iran DGF Service

Whip together butter, caster sugar, invert sugar and the pistachio paste.
Add eggs gradually and then finish with flour, baking powder and chopped pistachios.
Use immediately with a pastry bag into MATFER frames of 9.5 x57 cm. Bake at 180°C for about 10 mm.



Pistachio crust

- 250 g Dried fruits / half-dried fruits and candied fruits
- 200 g White chocolate Absolu - DGF Royal
- 80 g Colored and flavored pistachio paste - DGF Royal
- 200 g Royaltine DGF Royal

Grind in a mixer the mixture of dried fruits / half-dried fruits and candied fruits.
Mix together pistachio paste and the melted chocolate coating.
Then mix with dried fruits and add at the end Royaltine.
Use immediately into a MATFER frame of 7x57 cm and freeze.



White chocolate / pistachio bavaoise

- 500 g Whole milk
- 100 g Caster sugar
- 200 g Egg Yolks
- 70 g Mix jelly dessert DGF Service
- 500 g White chocolate Les Louis Blancs cocoa 30% DGF Royal
- 100 g Colored and flavored pistachio paste - DGF Royal
- 1200 g UHT sterilized cream 35 % Fats - DGF Royal

Make a custard and poach with milk, sugar and egg yolks.
Add jelly dessert.
Incorporate chocolate and pistachio paste.
Let cool down and mix with the whipped cream.



White chocolate / pistachio icing

- 1000 g White chocolate icing DGF Royal
- 100 g Colored and flavored pistachio paste - DGF Royal

Heat the glaze in microwave by adding 20 to 25% of water.
Use at 50 °/60 ° C.
Adjust the amount of water following the fluidity desired.



Montage Finition

Assembly following illustration.

DGF Décors Suggestion



Slice

