

# Pistachio communion cake

## INGREDIENTS

<b>500 g</b>	JOGO LUX ALFAPRO	<b>255 g</b>	WATER
<b>200 g</b>	OIL	<b>250 g</b>	CROCCO CREAM WHITE ALFAPRO
<b>50 g</b>	SWEET WAFFLES FOR ICE CREAM	<b>600 g</b>	CREAM UHT 33% ALFAPRO
<b>25 g</b>	SUGAR	<b>25 g</b>	DELIPASTA PISTACHIO 100% FABBRI
<b>10 g</b>	GELATIN	<b>25 g</b>	EXTRA BUTTER
<b>150 g</b>	CALLEBAUT SELECT MILK CHOCOLATE 33,6 %		



## A METHOD OF PREPARING

**1** Mix the ingredients for the bottom of the cake (Jogo Lux Alfapro, water and oil) on a slow rotation for 3 minutes. Bake in a round pan with a diameter of about 25 cm at 200°C for about 25 minutes. After cooling, cut into two equal discs. Put the first bottom into the mold.

**3** Whisk 250 g UHT 33 % cream with 25 g of sugar. Add Delipasta Pistachio 100% Fabbri and at the end of whipping – 5 grams of gelatin (pre-soaked in 25 g of water and heated). Pistachio cream put on a frying pan and smooth. Cover both creams with the other bottom of the cake.

**2** Heat Crocco Cream White to a temperature of about 40°C, then add the crushed waffles to the ice cream. The finished mass is laid out on a yogurt bottom.

**4** Prepare milk chocolate mousse: beat 250 g of UhT 33% cream without sugar for 3/4. Simultaneously boil 100 g of UHT 33% cream from 25 g of butter. Then add Callebaut Select milk chocolate and 5 g of heated gelatin with 25 g of water. Whipped cream is combined with milk chocolate genage and



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gelatin, and then poured on the yogurt bottom. We smooth it out with the form.

6

After cooling, remove from the mold and pour Cover Cream White (NEW) heated to 40°C.

5

Put the cake in the freezer or shock cooler.

7

We decorate the cake at will: chocolate decorations, fresh fruits, pistachios, gold.

Bon appétit!

*Smacznego*

