DOUBLE SWEET TREATS



Menù Ingredients

25 g Pasta di pistacchio pura - Pure Pistachio Paste - L30
400 g Ècremosoalcioccolato - Creamy Chocolate Dessert - L71X
50 g Tiramisù - DP1
6 Matite di cioccolato fondente – Dark chocolate sticks - 7089
to taste Preparato in polvere per TORTA SBRISOLONA - SBRISOLONA CAKE - LR1X

Ingredients

125 g fresh cream
125 g milk

Chef: Gianluca Galliera

Method

Serves 6

Prepare the pistachio Tiramisù cream: add the milk and cream to the powder then whip in a food mixer for 5 minutes at the highest speed. Next, add the pistachio paste and mix for another minute. Place in a disposable pastry bag. Pour Ècremosoalcioccolato into a jug and mix with a whisk for 30 seconds. Pour a layer of Ècremosoalcioccolato into the serving cup. Add a layer of Sbrisolona crumble, one of the pistachio Tiramisù cream, another layer of Sbrisolona crumble and complete with a final layer of Ècremosoalcioccolato. Decorate with Sbrisolona crumble and a dark chocolate stick. Chill in the refrigerator for a few hours before serving.

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