GLUTEN-FREE PISTACHIO TIRAMISÙ



Menù Ingredients

1 packet Preparato in polvere per torta alle mandorle - Almond Cake powder mix - PW0
1 packet Tiramisù - DP1
500 g. Pasta di pistacchio pura - Pure Pistachio Paste - L30
50 g Granella di pistacchi verdi - Chopped Green Pistachio - 7084X

Ingredients

to taste coffee
2.5 L fresh milk
2.5 L fresh cream
50 g dark chocolate

Chef: Monica Copetti

Method

For 70 servings

Prepare the almond cake according to the instructions on the package. Roll out the dough into a rectangular tin. Bake and allow to cool. Cut into strips about 1 cm high. Dissolve the Tiramisu preparation in a bowl with one part milk. Add the remaining milk to the cream and whip in the planetary mixer at medium speed for 3-4 minutes. Add the pistachio paste and transfer to a pastry bag. Arrange the strips of almond cake on the bottom of the small glasses, moisten with coffee and fill with pistachio tiramisu. Continue the layers alternating the ingredients with dark chocolate chips and pistachio grains. Allow to rest for at least 2 hours in the refrigerator before serving. Garnish with dark chocolate chips and pistachio grains.

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