

PISTACHIO PARFAIT



Menù Ingredients

1 kg Dolce freddo - Cold Dessert - LC1X
500 g Pasta di pistacchio pura - Pure Pistachio Paste - L30

Ingredients

1 L milk
1 L fresh cream
300 g Dark chocolate
200 g Flaked almonds
500 g chocolate ganache

Chef: Leonardo Pellacani

Gluten Free

Method

For 50 PORTIONS

Whip the Dolcefreddo in a mixer with whisks at maximum speed for 5 minutes with milk and cream. Add the pistachio paste until the ingredients are well blended, taking care not to let the mixture lose its form. Pour the creamed mixture into the special molds, leave to rest in the freezer for an hour and complete with a layer of chocolate ganache. Leave to rest in the freezer for another 2 hours. Upturn the mold onto a serving plate and decorate with dark chocolate and almond flakes.