PISTACHIO PARFAIT



Chef: Leonardo Pellacani

Gluten Free

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

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.

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