



RECIPES

PISTACHIO CONES



INGREDIENTS

160g	Prima Top Flour
160g	Sugar
200g	Eggs
100g	Pistachio Paste
200g	Butter
6g	Baking Powder
2g	Salt

CHOCOLATE GANACHE

600g	Dark Chocolate
600g	Whipping Cream
60g	Soft Butter

PROCEDURE

1. Melt the butter and set aside.
2. Combine sugar, eggs and pistachio paste in a mixing bowl with a paddle attachment.
3. Sift the dry ingredients and add them into the mixing bowl.
4. Pour the melted butter into the mixer and mix until all the ingredients are combined together.
5. Pipe the mix into a cake mould and bake for 25 minutes at 180°C.

CHOCOLATE GANACHE

1. Boil the whipping cream.
2. Pour the boiling cream into the dark chocolate together with soft butter and stir until the chocolate is fully melted into the cream.
3. Whisk until smooth and glossy. Let the ganache cool down.

CAKE ASSEMBLY

1. Pipe 12g of ganache inside the mini pistachio cone cake.
2. Pour some chocolate ganache on top.
3. Break some pistachio and sprinkle on top of the cake.