

## PISTACHIO CAKE WITH TRIPLE CHOCOLATE

*The pistachio cake with triple chocolate is a spectacular dessert, whose soft base enhances the pistachio and chocolate in its three versions: soft cream, dark namelaka and pure drops.*



### TO DECORATE

- 70 g** Sicilian pistachios
- 70 g** caster sugar
- 50 g** Emilia Zaini extra dark chocolate chips

### INGREDIENTS:

#### FOR THE BASE

- 3** egg whites at room temperature
- 75 g** caster sugar
- 100 g** Sicilian pistachio flour
- 90 g** powdered sugar
- 40 g** cornstarch

#### FOR THE NAMELAKA

- 200 g** Emilia Zaini extra dark chocolate
- 150 ml** fresh whole milk
- 150 ml** fresh liquid cream
- 5 g** glucose syrup
- 3 g** gelatin sheets

#### FOR THE CHOCOLATE CUSTOM CREAM

- 300 ml** fresh whole milk
- 3** yolks
- 80 g** caster sugar
- 20 g** cornstarch
- 10 g** bitter cocoa Emilia Zaini
- 100 g** Emilia Zaini extra dark chocolate



Difficulty  
**MEDIUM**



Preparation  
60 min



Portions  
4

**1**

Soak the gelatin in cold water, chop the chocolate and set it aside in a bowl. Bring milk and glucose syrup almost to a boil in a saucepan. Off the heat, add the squeezed gelatin and mix, pour the mixture over the

chopped chocolate, make the emulsion homogeneous using a low speed immersion blender trying not to incorporate air. Finally pour in the fresh liquid cream flush and mix. Fill the silicone quenelle molds with the freshly prepared namelaka and stored in the freezer until crystallization, it will take about two hours.

### TIP

Wait about ten minutes before serving or refrigerate.

- 2** The soft pistachio base is prepared by whipping the egg whites until stiff: start at low speed and when they reach a frothy aspect, pour the granulated sugar in small successive doses and increase the speed of the electric whisk. Continue until you get a shiny and stable meringue. With a spatula and wide, circular movements from the top to the bottom of the bowl, incorporate the mixture of pistachio flour, icing sugar and corn starch. Pour the dough into a greased and floured 22 cm diameter scalloped mold, alternatively use a smooth mold lined with parchment paper. Bake at 180 ° C for 15 minutes, leaving the oven door ajar, inserting a thickness that allows the steam to escape during cooking. Remove from the oven and allow to cool before removing from the mold. With the yolks left over from the previous preparation, prepare the quick chocolate custard: work them with a whisk together with the granulated sugar, mix the corn starch and cocoa sifted together, obtain a homogeneous and lump-free mixture. Bring the milk to a boil in a pan, pour the cocoa mixture into the center. After about a minute, the milk will boil again and will cover the mixture from the edges. It will be time to start mixing with a whisk for a couple of minutes on a moderate flame, obtaining a thick and velvety cream. Off the heat, add the chopped dark chocolate and mix until a shiny and homogeneous cream is obtained. Pour into a clean bowl, put the food film in contact with the surface and cool quickly. Keep refrigerated until use.
- 3** To prepare the crunchy. Prepare the crunchy in a non-stick pan, pour sugar and pistachios inside and place on a moderate flame, mix and as soon as the caramel is slightly amber put the mixture on a silicone sheet or parchment paper, after a few minutes the crunchy will have crystallized and ready to be coarsely minced with a serrated knife.
- 4** To compose the cake. Compose the cake by spreading a layer of chocolate custard on the soft pistachio base, with a pastry bag ( sac a poche) or leveling it with a spatula. Sprinkle the surface with the crunchy pistachio crunches, arrange the namelaka quenelles slightly overlapping giving volume to the dessert, decorate with the chocolate chips and the sugared eggs.