

# Tropical Pistachio

**MEISTERMARKEN**




**Marguerite**

## Ingredients Sponge

**Swiss roll with Sima Cake Mix**

## Crunchy layer

**Croquant Pistachio 0.600 kg**

## Tropical Fruit Jelly

<b>Gelatine</b>	<b>3 pcs</b>
Water, hot	0.150 kg
<b>Fruffi Plus Tropical</b>	<b>0.500 kg</b>

## Vanilla Mousse

<b>Delice Instant</b>	<b>0.200 kg</b>
Water	0.500 kg
<b>Lactofil</b>	<b>0.700 kg</b>
Gelatine	7 pcs

1. Place one Swiss roll in frame 30x 40 cm, spread with temperate **Croquant pistachio** and top with another Swiss roll.
2. For the jelly mix Mousse powder with hot water and add Fruit Filling. Spread on top of the sponge.
3. For Vanilla mousse make a custard with Delice Instant. Melt Gelatine, add custard and whipped Lactofil. Spread on the base.
4. After cooling spread with **coloured Royal Miroir Neutre**.

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