

# Pistachio Whisper

Dobla Novelties 2026 Recipe Inspiration



## Recept

### Pistachio Crumble

butter	60g
flour	60g
sugar	40g
pistachio flour	50g
salt	1g
<b>Totaal</b>	<b>211g</b>

### Pistachio Crumble

Rub to crumbs and bake at 165°C for 12–15 min.

### Pistachio Crèmeux

milk	200g
cream	200g
egg yolk	80g
sugar	70g
pistachio paste	80g
gelatin (30g mass)	6g
<b>Totaal</b>	<b>636g</b>

### Pistachio Crèmeux

Cook anglaise to 82–84°C, emulsify with pistachio.

### Vanilla Mousse

whipped cream	250g
milk	120g
egg yolk	50g
sugar	40g
gelatin (30g mass)	6g
<b>Totaal</b>	<b>466g</b>

### Vanilla Mousse

Fold whipped cream into cooled anglaise.

## Vanilla Chantilly

cream	200g
icing sugar	15g
<b>Totaal</b>	<b>215g</b>

## Vanilla Chantilly

Whip to piping consistency.

## Caramel Croustillant

sugar	80 g
glucose	30g
fleuilletine	40g
cocoa butter	10g
<b>Totaal</b>	<b>160g</b>

## Caramel Croustillant

Cook caramel, mix and cool thin.

## Vanilla Tuile

butter	60g
icing sugar	60g
egg white	60g
flour	60g
<b>Totaal</b>	<b>240g</b>

## Vanilla Tuile

Bake thin at 170°C for 6–8 min.

## Vanilla Ice Cream

milk	300g
cream	150g
sugar	90g
glucose powder	30g
egg yolk	80g
<b>Totaal</b>	<b>650g</b>

## Vanilla Ice Cream

Anglaise base, mature 12h, churn.

## Assembly, layout and finishing

The Dobra Touch: Cigarillo fine ChocoChio.

Enjoy this exciting recipe.

## Featured Product(s)



**Cigarillo fine**  
**ChocoChio**