

Love
is in the
Air



Creating
New
Traditions
By Dawn since 1920

PISTACHIO MUD PIE



COMPOSITION

For 1 tart Ø 18 cm

- 100 g Crumbles
- 150 g crumbles green
- 150 g Crème Cake batter
- 150 g Pistachio cream

BASIC RECIPES

1. Crumbles

- 1000 g Crème Cake Base
 - 250 g Butter or margarine
- 1250 g Total**

2. Crumbles Green

- 1000 g Crème Cake Base
 - 250 g Butter or margarine
 - Approx. 3-4 g Green and yellow colour
- 1250 g Total**

3. Pistache Crème Cake batter

- 1000 g Crème Cake Base
 - 350 g Whole egg
 - 225 g Water
 - 300 g Oil
 - 50 g Grounded pistachio
- 1875 g Total**

4. Pistache Crème

- 350 g Whole milk custard
 - 1000 g Water
 - 80 g Ice paste pistachio
- 1390 g Total**

ASSEMBLY

Press white and green cumbles 0,5 cm high and with 2 cm border into a mould
Fill for 2/3 with pistachio crème cake batter
Pipe in a layer of pistachio crème
Finish with white and green crumble

WORKING METHOD

1-2. Crumbles

Make crumbles with all ingredients

3. Pistache Crème Cake batter

Mix all ingredients with a flat beater for 1 minute at slow speed and 3 minutes at medium speed

4. Cherry Crème

Mix powder and water, let swell for 5 minutes, then whip up for 2 minutes

BAKING TIME: approx. 40 minutes
BAKING TEMPERATURE: 180 °C

Item Code	Product name	Packaging
0.00000.000	Dawn Crème Cake Base	-
0.00000.000	Dawn Ice paste pistachio	-