

# Pistachio Halwa cake

petits gateaux



<b>RECIPE QUANTITY</b>	80	petits gateaux	<b>RECIPE NUMBER</b>	PG20253
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## Light Sponge with pistachios

320 g fresh egg whites	11.29oz
12 g egg white powder	0.42oz
4 g salt	0.14oz
240 g granulated sugar	8.47oz
30 g invert sugar	1.06oz
100 g Pistacia Vera, Pistachio paste	3.53oz
240 g fresh egg yolks	8.47oz
150 g pastry flour type 400	5.29oz
70 g cornstarch	2.47oz
200 g pistachios finely chopped	7.05oz

Whisk the egg whites, powdered egg white, salt and the sugars to a meringue. Carefully add the Pistacia Vera. Add the egg yolks and the mixture of flour and cornstarch and stir until well combined.

## Milk chocolat Cremeux

550 g Sao Palme 43%, Milk chocolate couverture, Rondo	19.4oz
20 g Gelatine mix solution	0.71oz
1000 g Crème Anglaise with 3.9% Glucose	35.27oz

Slowly melt the Couverture and add to the warm Crème Anglaise and the gelatine mass, mix well until everything is dissolved. Cool in the refrigerator or process directly.

## Gelatine mix solution

100 g gelatine powder (200 Bloom)	3.53oz
600 g water	21.16oz

Bloom the gelatine approx. 10 mins. in cold water. Afterwards heat up and leave to cool. Use for further processing or refrigerate.

## Crème Anglaise with 3.9% Glucose

500 g milk 3.5%	17.64oz
500 g heavy cream 35%	17.64oz
50 g glucose syrup DE 41-46	1.76oz
25 g granulated sugar	0.88oz
200 g past. liquid egg yolk	7.05oz

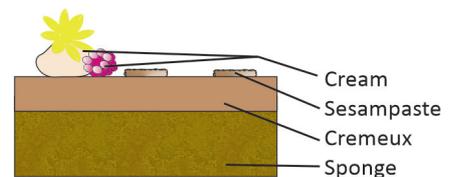
Bring the milk, cream and glucose syrup to the boil and pour slowly onto the sugar / egg mixture. Stirring continuously and carefully cook to 82 - 84°C / 179.6 - 183.2°F and then strain through a fine sieve.

## Rosanosa Cream

500 g heavy cream 35%	17.64oz
125 g Rosanosa, Filling with rose oil	4.41oz

Heat the cream and add the melted Rosanosa to it. Emulsify well and leave in the fridge for 12 hours before whipping. The Rosanosa can also be replaced with another Osa if required.

## Structure



## Pistachio Halwa cake

<b>1366 g Light Sponge with pistachios</b>	<b>48.18oz</b>
<b>100 g pistachios finely chopped</b>	<b>3.53oz</b>
<b>1570 g Milk chocolat Cremeux</b>	<b>55.38oz</b>
<b>625 g Rosanosa Cream</b>	<b>22.05oz</b>
<b>500 g fresh raspberries</b>	<b>17.64oz</b>
<b>300 g sesampaste, halawa plain</b>	<b>10.58oz</b>

## Sponge

Spread all into a 600 x 400 mm / 23.62 x 15.75 inches silicone-baking frame. Sprinkle over the finely chopped pistachio nuts, bake.

Baking temperature:

170°C / 338°F

Baking time:

approx. 15 minutes

## Finishing

Pour the milk chocolate cremeux on top of the framed 600 x 400 mm / 23.62 x 15.75 inches pistachio sponge. Sprinkle the sesame paste over the top and leave to crystallise before cutting into pieces of 90 x 30 mm / 3.54 x 1.18 inches. Decorate with rosanosacream and a fresh raspberry.

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## FELCHLIN PRODUCTS

DF18	Pistacia Vera, Pistachio paste
DF19	Rosanosa, Filling with rose oil
PS60	Sao Palme 43%, Milk chocolate couverture, Rondo

Please note: Some products are not available  
in all markets

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**Recipe number :** PG20253

**Description :** Aromas of the Orient with pistachio, halwa and a hint of rose

<b>Sales data :</b>		<b>Nutritional values per 100 g :</b>	
Shelf life	3 days	Kilocalorie (kcal)	318
Selling days	2 days	Kilojoule (kJ)	1333
Selling price		Lipids	21.85 g
Selling unit	1 petits gateaux	saturated fatty acids	9.78 g
		Carbohydrates	21.8 g
		of which sugars	17.11 g
		Proteins	7.07 g
		Salt	0.18 g

**Declaration :**

**Cream**, raspberries, sugar, **egg yolk**, **whole milk**, **pistachio 9%**, **egg white**, sesampaste, halawa plain 7% (**sesame**, sugar, glucose, mono- and diglycerides of fatty acids, acidifier (citric acid), artificial vanillin), **wheat flour**, cacaobutter, **whole milk powder**, cacao kernel, corn starch, glucose syrup (wheat glucose), invert sugar, palm kernel oil, sunflower oil, water, palm kernel oil, **egg white powder**, **skimmed milk powder**, edible salt, edible gelatine, beetroot concentrate, flavour, emulsifier (sunflower lecithin), **emulsifier (soy lecithin)**, rose oil, vanilla

State 05.01.2026

Information relating to shelf life and sales days are for reference value only

Allergen information is compliant with current Swiss legislation