

NEW!

Pistachio



PISTACHIO
CREAM FILL

CRUNCHY
PISTACHIO
CREAM FILL



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PISTACHIO CREAM FILL

is not just a dessert but a philosophy of indulgence—a pure essence of luxury, where pastel emerald hues meet a velvety texture. This nectar of nutty elegance carries the spirit of the sun-drenched Mediterranean, where pistachios ripen under a sky streaked with golden rays, absorbing the earth's warmth and the sweetness of time.



CRUNCHY PISTACHIO CREAM FILL

is not just a treat but a symphony of textures and flavors — a perfect harmony of velvety smoothness and crisp, nutty notes. It balances delicacy and character, with each bite unveiling a dance of subtle sweetness and the rich essence of pistachios, ripened under the Mediterranean sun, absorbing the earth's warmth and the whisper of the wind. This gem of gourmet indulgence delivers the perfect contrast between smooth and crunchy, subtle and intense.

APPLICATION

- Ready to use without prior preparation
- Suitable for use before and after baking in all types of dough in the bakery and confectionery industries, as well as for decorating cakes, pastries, and different kinds of desserts
- Freeze-stable, bake-stable

Pistachio Cake

Preparation

Cut the cooled baked sponge cake into 3 layers. Spread whipped cream on the first layer of sponge, then pour the Crunchy Pistachio Cream Fill over the whipped cream, and continue layering the sponge and cream until the last piece of sponge is used up. Cover the entire cake with whipped cream and generously drizzle with Pistachio Cream Fill.

Sponge Cake Recipe:

- 6 eggs
- 200 g sugar
- 20 g vanilla sugar
- 160 g flour
- 40 g corn starch
- ½ baking powder
- A pinch of salt

Cream:

- 0.7 L whipped cream
- Pistachio Cream Fill
- Crunchy Pistachio Cream Fill



Pistachio Cake Pops

Preparation

Mix all the ingredients to form a dough and shape as desired. Dip in chocolate once cooled and decorate with Pistachio Cream Fill.

Dough Recipe:

- 600 g crumbled baked sponge cake
- 150 g Cokopek
- 100 g butter

Decoration:

- 200 g melted chocolate
- Pistachio Cream Fill



Pistachio Magic

Preparation

Coat a silicone mold with melted chocolate and refrigerate. Mix the crushed baked kadaif with Pistachio Cream Fill and tahini paste. Fill the prepared chocolate mold and finish with a layer of chocolate. Refrigerate.

Recipe:

- 200 g dark chocolate
- 4 tablespoons of oil
- 100 g baked kadaif
- 200 g Pistachio Cream Fill
- 20 g tahini paste



Pistacio Cookies

Preparation

Roll out the dough and bake the desired shapes at 200°C for about 10 minutes.
Fill one cookie with Pistachio Cream Fill / Crunchy Pistachio Cream Fill and sandwich with another cookie.

Recipe:

- 1000 g white all-purpose flour
- 210 g sugar
- 500 g butter
- 2 eggs
- Baking powder
- Vanilla sugar
- Pistachio Cream Fill
/ Crunchy Pistachio Cream Fill



Surprise Dessert

Preparation

Mix sponge cake, butter, and Cokopek, then roll out the dough. Fill as desired with Pistachio Cream Fill or Crunchy Pistachio Cream Fill and shape into balls. Lightly warm the Pistachio Cream Fill and pour it over the cooled dessert. Decorate with chopped pistachios.

Recipe:

- 600 g crumbled baked sponge cake
- 150 g Cokopek
- 100 g butter
- Pistachio Cream Fill or Crunchy Pistachio Cream Fill



Roll Cake

Preparation

Roll the baked sponge cake and let it cool. Generously spread with Crunchy Pistachio Cream Fill and roll it up again. Drizzle the cooled roll with chocolate and decorate as desired.

Sponge Recipe:

- 6 eggs
- 80 g sugar
- 70 g flour
- 20 g dark cocoa
- 1 teaspoon baking powder
- 50 ml oil
- 100 ml boiling water

Other Ingredients:

- Crunchy Pistachio Cream Fill
- 100 g dark chocolate
- 1 tablespoon oil



Pistachio Cups

Preparation

Fill baked pastry cups with Pistachio Cream Fill or Crunchy Pistachio Cream Fill.

Recipe:

- Puff pastry
- Pistachio Cream Fill
- Crunchy Pistachio Cream Fill



Sweet Secret

Preparation

Coat a silicone mold with melted chocolate and let it cool. Fill the prepared chocolate with Pistachio Cream Fill and Premium Raspberry Pie Fill, then finish with a layer of chocolate. Refrigerate.

Recipe:

- 200 g dark chocolate
- 4 tablespoons oil
- Pistachio Cream Fill
- Premium Raspberry Pie Fill

