



PISTACHIO FLIGHT

Yellow cake and Bavarian crème filled white chocolate cup topped with pistachio infused Vanilla Perfect finish and garnished with chopped pistachios.

Yield: 70 Servings



INGREDIENTS

- 1 Each **RICH'S** Allen® 1/2 Sheet Yellow Cake Layer (#03280)
- 1 oz **RICH'S** Perfect Finish® Bettercreme® Vanilla Icing, 15-Lb Pail (#03454)
- 1/2 oz **RICH'S** BAVARIAN CREME FILLING (#02881)
- 1 pk. Pistacio Instant Pudding
- 1/2 oz Chopped Pistachios
- 1/8 oz Chocolate Pieces

DIRECTIONS

- 1 Using a 1/2 sheet yellow cake, split the cake in half horizontally. Using a 2" round cutter, cut 5x7 making sure to cut through both layers creating 70 circles of cake.
- 2 Using Bavarian Crème Filling, pipe a single swirl on the bottom of a white chocolate cup.
- 3 Place a single circle of yellow cake on top of the Bavarian Crème Filling
- 4 Using Vanilla Perfect Finish Bettercreme and the Pistachio Instant Pudding, mix together until desired flavor is acquired.
- 5 Using a open coupler and Pistachio Bettercreme, pipe a single swirl on top of the yellow cake circle. Smooth flat to the top of the white chocolate cup.
- 6 Using a open coupler and Pistachio Bettercreme, pipe on a double rosette on top of the cup.
- 7 Using chopped pistachios, cover bottom edge of rosette.
- 8 Using your choice of chocolate pieces, place on top of rosette.