

Flame of Pistachio

PISTACHIO WHIPPED GANACHE

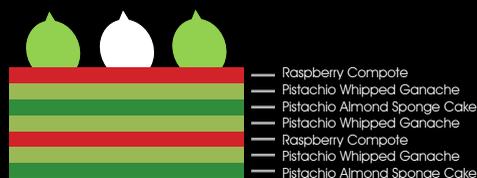
101.5 g	Cream 35%
11.5 g	Inverted Sugar
11.5 g	Glucose
152 g	Valrhona Opalys 33%
279 g	Cream 35%
1.5 g	Gelatine
45 g	Pistachio Paste

Heat the smaller portion of cream, the glucose and the inverted sugar, then add the rehydrated gelatine and pistachio paste. Gradually pour the hot mixture over the partially melted chocolate, taking care to form a smooth emulsion. Immediately mix using an electric mixer to make a perfect emulsion. Add the larger portion of cold liquid cream. Mix in the electric mixer again. Leave to stiffen in the refrigerator, preferably for 12 hours. Whisk until the texture is consistent enough to use in a piping bag or with a spatula.

VANILLA WHIPPED GANACHE

37.2 g	Cream 35%
4 g	Inverted Sugar
4 g	Glucose
54 g	Valrhona Opalys 33%
99.2 g	Cream 35%
0.25 g	Vanilla Pod
0.5 g	Gelatine

Heat the smaller portion of cream, the glucose, the inverted sugar and the vanilla pod, then add the rehydrated gelatine. Gradually pour the hot mixture over the partially melted chocolate, taking care to form a smooth emulsion. Remove the vanilla pod, immediately mix using an electric mixer to make a perfect emulsion. Add the larger portion of cold liquid cream. Mix in the electric mixer again. Leave to stiffen in the refrigerator, preferably for 12 hours. Whisk until the texture is consistent enough to use in a piping bag or with a spatula.



20CM X 20CM MOULD

RASPBERRY COMPOTE

161.25 g	Raspberry Puree
63.75 g	Raspberry IQF
48.75 g	Inverted Sugar
3.75 g	Pectin NH
15 g	Sugar
3.75 g	Gelatine
3.75 g	Lemon Juice

Mix sugar and pectin NH together. Place raspberry puree and raspberry IQF in a pan and heat up to 40°C, then add the mixture of sugar and pectin NH, little by little, stirring constantly using a whisk. Bring to boil, then remove from the heat and add the rehydrated gelatine and lemon juice. Pour 140g into 20cmx20cm mould let it set in the freezer.

PISTACHIO ALMOND SPONGE CAKE

147 g	Icing Sugar
147 g	Almond Powder
74 g	Egg
79 g	Egg Yolk
270 g	Egg White
99 g	Sugar
118 g	Cake Flour

Mix icing sugar, pistachio paste, almond powder, egg and egg yolk using paddle until it become a smooth texture. Whip egg white with sugar until it become nice and soft peaks meringue. Fold the meringue with the previous mixture, then add the cake flour and mix well. Pipe the mixture on a baking tray with parchment paper at 60cmx40cm. Bake 180°C for approximately 12 minutes.

FINISHING

Place the sponge cake at the 20cmx20cm mould, then add pour the 165g of pistachio whipped ganache on top and pour the raspberry compote, pour pistachio whipped cream onec again of seem weight. Repeat this one times for the remaining sponge cake layers. Piping pistachio whipped ganache and vanilla whipped cream on top.

See how it's made
in this video



