

# Lemon Pistachio

Petits Gateaux



Recipe for 56 pieces

Recipe No.: PG20006

## Almond Sponge

300 g	10.58 oz	California almond paste 1:1
125 g	4.41 oz	fresh eggs
75 g	2.65 oz	fresh egg yolks
275 g	9.7 oz	fresh egg whites
100 g	3.53 oz	granulated sugar
120 g	4.23 oz	pastry flour type 400

Mix California, whole eggs and egg yolk. Whip up egg white and granulated sugar to peak before adding to the California mixture. Finally, incorporate the sifted pastry flour. Spread out on a Silpat sheet and bake at 200°C/ 392°F for 10 minutes. Cut out rectangles of 70 x 245 mm/ 2.8 x 9.6 inches. The recipe's yield is for 1 sheet pan of 400 x 600 mm/ 157.7 x 23.6 inches.

## Lemon Mousseline

1600 g	56.44 oz	Cream Anglaise
720 g	25.4 oz	Edelweiss 36%, Rondo
24 g	0.85 oz	gelatine leaves
8 g	0.28 oz	lemon zest
400 g	14.11 oz	lemon juice
1200 g	42.33 oz	heavy cream 35% lightly whipped

Add the soaked gelatine leaves to the hot Cream Anglaise and add on top of the Edelweiss 38% couverture. Now add the lemon zeste and juice and fold in the lightly whipped heavy cream.

## Pistachio Insert

400 g	14.11 oz	Cream Anglaise
120 g	4.23 oz	Pistacia Vera

8 g	0.28 oz	gelatine leaves
400 g	14.11 oz	heavy cream 35% lightly whipped

Slowly add the Cream Anglaise to the Pistacia Vera paste. Mix well and add the soaked, still hot gelatine leaves. Finally, add the lightly whipped heavy cream. Pipe inside small sphere moulds and freeze.

## Croquantine Base

150 g	5.29 oz	Praline Croquantine
-------	---------	---------------------

Warm Praline Croquantine to 30°C/ 86°F and spread on top of the Almond Sponge (on the bottom).

## To assemble & decorate

### Edelweiss 36%, Rondo

Pipe 60% of the Fleximould with the Lemon Mousseline. Add one piece of Pistachio Insert and top with a nice round layer of Almond Sponge. Make sure, you leave a gap of 3 mm/ 0.1 inches on top of the Almond Sponge. After freezing, fill up the gap with the Croquantine Base. Unmould and spray very lightly with Edelweiss 36% couverture. Decorate with some thyme and pistachios.

## Basic recipe

### Cream Anglaise

275 g	9.7 oz	milk 3,5%
275 g	9.7 oz	heavy cream 35% liquid
50 g	1.76 oz	granulated sugar
110 g	3.88 oz	past. liquid egg yolk

Boil the milk and heavy cream. Mix granulated sugar and egg yolk before adding to the milk-cream-mixture. Cook to 85°C/ 185°F and homogenise with a hand blender.

# Lemon Pistachio

Petits Gateaux

## Felchlin products

Art. no	Products
CS84	Edelweiss 36%, Rondo, couverture, white
DC14	Praline Croquantine, almond cream with flaky wafers
DF18	Pistacia Vera, pistachio paste, water free
KK43	California almond paste 1:1

