

Pistache - Raspberry Dessert

Plated Dessert



Recipe for 10 plated desserts

Recipe No.: DE30031

Coconut Dacquoise

300 g	10.58 oz	fresh egg whites
100 g	3.53 oz	granulated sugar
50 g	1.76 oz	ground almonds
220 g	7.76 oz	desiccated coconut
250 g	8.82 oz	icing sugar

Whisk the egg white and the granulated sugar to a meringue. Mix the ground almonds, the desiccated coconut and the icing sugar together. Slowly fold into the meringue. Bake in the preheated oven.

Baking temperature: 180°C/ 356°F

Baking time: approx. 15 minutes

White Chocolate Mousse

150 g	5.29 oz	heavy cream 35%	liquid
250 g	8.82 oz	Edelweiss 36%, Rondo	S12.CS84 E
30 g	1.06 oz	Pistacia Vera	S12.DF18E
7 g	0.25 oz	gelatine leaves	
300 g	10.58 oz	heavy cream 35%	whipped

Boil the liquid heavy cream, add the Edelweiss 36% couverture and the Pistacia Vera. Mix until well dissolved. Slowly add the bloomed gelatine leaves and fold in the whipped heavy cream. Pipe into a Flexomat of 4.5 cm/ 1.8 inches in diameter and freeze.

Raspberry Gelée

230 g	8.11 oz	raspberry purée	
30 g	1.06 oz	lime juice	
4 g	0.14 oz	Bourbon vanilla bean	1 piece
50 g	1.76 oz	granulated sugar	
6 g	0.21 oz	gelatine leaves	

Heat the raspberry purée, the lime juice, the vanilla bean and the granulated sugar. Add the bloomed gelatine leaves and mix until well combined. Fill up into small Flexomat of 4 cm/ 1.6 inches in diameter and freeze.

Chocolate Spheres

Edelweiss 36%, Rondo S12.CS84E

Cast half spheres twice with tempered Edelweiss 36% couverture. Refrigerate and remove from mold.

Pistachio Crumbles

200 g	7.05 oz	butter	unsalted, soft
200 g	7.05 oz	granulated sugar	
100 g	3.53 oz	ground almonds	
100 g	3.53 oz	pistachios	crushed
200 g	7.05 oz	pastry flour type 400	

Mix the butter and the granulated sugar well. Add the ground almonds and the crushed pistachios. Slowly fold in the sieved pastry flour. Let the dough rest and form to crumble. Bake in the preheated oven.

Baking temperature: 180°C/ 356°F

Baking time: approx. 15 minutes

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To assemble & decorate

Edelweiss 36%, Rondo **S12.CS84E**

Pipe some White Chocolate Mousse into the sphere moulds. Place the frozen Raspberry Gelée and a disc of Coconut Dacquoise. Pipe the other part of White Chocolate Mousse and assemble the two Chocolate Spheres. Freeze. Spray with white Edelweiss 36% couverture and light green food colour. Place the White Chocolate Mousse spheres on a plate, sprinkle with crumbs. Decorate with Pistacia Vera pistachio paste, white chocolate decoration and fresh pistachios.

Felchlin products

Art. no	Products
S12.CS84E	Edelweiss 36%, Rondo, couverture, white
S12.DF18E	Pistacia Vera, pistachio paste, water free

