

Red Fruit Pistachio Crunch

Entremets



Recipe for 1 frame of 27 x 36 cm/ 10,6 x 14,2 inches

Recipe No.: PG20218

Pistachio Dacquoise

405 g	14.29 oz	fresh egg whites	
7 g	0.25 oz	egg white powder	
150 g	5.29 oz	granulated sugar	
187 g	6.6 oz	pistachios	ground
187 g	6.6 oz	icing sugar	
52 g	1.83 oz	pastry flour type 400	

Make a meringue with the egg whites, powdered egg white and sugar. Sieve the icing sugar, ground pistachios and flour together and fold into the meringue, bake in a 40 x 60cm/ 15,7 x 23,6 inches silpat.
Baking temperature: 180°C/ 356°F
Baking time: approx. 20 minutes

Pistachio Crunch

125 g	4.41 oz	Pistachiosa F	
100 g	3.53 oz	Praline Croquantine	

Melt and combine the two ingredients. Spread a thin layer on 1/2 of the Pistachio Dacquoise.

Red Fruit Confit

280 g	9.88 oz	strawberry purée	
280 g	9.88 oz	raspberry purée	
140 g	4.94 oz	granulated sugar	
12 g	0.42 oz	pectin NH	
140 g	4.94 oz	glucose	
96 g	3.39 oz	Gelatine Mix	

Combine the purées and glucose. Add the pectin and sugar and bring to the boil. Add the Gelatine Mix.

Pistachio Mousseline

415 g	14.64 oz	milk 3,5%	
105 g	3.7 oz	granulated sugar	
40 g	1.41 oz	pasteurised liquid egg	
60 g	2.12 oz	past. liquid egg yolk	
37 g	1.31 oz	corn starch	
40 g	1.41 oz	Pistacia Vera	
100 g	3.53 oz	butter	unsalted
100 g	3.53 oz	butter	unsalted

Make a pastry cream with the milk, sugar, eggs, egg yolks and corn starch. Add the Pistacia Vera and first butter amount and mix. Refrigerate. Remove and whip with the second amount of butter.

Finishing

In a frame of 30 x 40cm/ 11,8 x 15,7 inches place a layer of Pistachio Dacquoise with Pistachio Crunch. Pour the Red Fruit Confit and place a second layer of Pistachio Dacquoise. Top with the Pistachio Mousseline. Freeze. Cut 10 x 2cm/ 3,9 x 0,8 inches. Decorate.

Basic recipe

Gelatine Mix

100 g	3.53 oz	gelatine powder	
600 g	21.16 oz	water	

Bloom the gelatine approx. 10 minutes in cold water. Use for further processing or refrigerate.

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Felchlin products

Art. no	Products
DC14	Praline Croquantine, almond cream with flaky wafers
DC53	Pistachiosa F, pistachio filling, firm
DF18	Pistacia Vera, pistachio paste, water free

