Longue Pistachio, Caramel Chocolate & Blood orange

The challenge of expressing the pistachio in different preparations combined with blood orange.



Recipe

PISTACHE CRUMBLE

Blanched pistache flour	50g
Raw pistache flour	50g
Brown Sugar	100g
All-purpose flour	100g
Fleur de sel	1g
European-style butter	100g
Totaal	**400g**

PISTACHE CRUMBLE

Mix together the pistache flours, , brown sugar, sifted all-purpose flour and fleur de sel in a food processor with the paddle attachment. Add the cold cubed butter until a dough forms.
Push the crumble through a sieve and bake at 150°C for 18-20 minutes.

CHOCOLATE PISTACHE CRUNCH

30 Baums Syrup	320g
Chopped Pistache	210g
Maple syrup	130g
Puffed rice	115g
Caramel d'oro	305g
60% Pistache Praliné	430g
Roasted Pistache Pure Paste	90g
Toasted rice	100g
Fleur de Sel	5g
Pistache crumble	290g
Crispy wheat flake cereal	225g
Totaal	**2220g**

CHOCOLATE PISTACHE CRUNCH

Pour the boiling syrup over the slivered pistache and leave to soak for 20 minutes. Drain the pistache, spread them on a baking tray and caramelize at 160°C for approx. 25 mins. Stir halfway through baking.

Melt the chocolate at 40-45°C, add the praliné and pistache paste and combine this with the caramelized mixture, crumble, crispy wheat flake cereal, toasted rice and fleur de sel.

RAW PISTACHE DACQUOISE (Make one 60x40 sheet)

Toasted Pistache flour	395g
Confectioner's sugar	395g
Cornstarch	20g
Fine salt	1.5g
Egg whites	500g
Sugar	38g
Totaal	**1349.5g**

RAW PISTACHE DACQUOISE (Make one 60x40 sheet)

Mix together the pistache flour, sugar, starch and salt.

Beat the egg whites to form stiff peaks, then beat in the sugar to stiffen them further.

Incorporate by hand into the previously mixed dry ingredients.

Cook at 180°C for 15-20 minutes.

BLOODORANGE CONFIT

Bloodorange confit Cesarin	975g
Totaal	**975g**

BLOODORANGE CONFIT

CARAMEL D'ORO PISTACHE CRÉMEUX

Whole milk	680g
Heavy cream 36%	650g
Lemons	3g
Egg yolk	255g
Sugar	80g
Gelatin 220 Bloom	5g
Water for the gelatin	25g
SINFONIA CARAMEL ORO	790g
PRALIN DELICRISP PISTACHE	265g
Totaal	**2753g**

CARAMEL D'ORO PISTACHE CRÉMEUX

Boil the milk and cream and leave the lemon zests to infuse for 10 minutes.

Cook the cream, milk and yolks mixed with the sugar at 83°C, then add the gelatin.

Slowly combine with the chocolate, stirring with a spatula to start an emulsion, and mix using an immersion

blender to make a perfect emulsion.

Add the pistache praliné.

Leave to cool at 45°C and mix.

CARAMEL D'ORO VANILLA WHIPPED GANACHE

Heavy cream 36%	297g
Liquid glucose	33g
Cremsucre paste	33g
Organic Madagascan vanilla bean	6g
Caramel d'oro	358g
Heavy cream 36%	450g
Totaal	**1177g**

CARAMEL D'ORO VANILLA WHIPPED GANACHE

Heat up the smaller portion of cream, glucose, cremsucre (invert sugar) and vanilla.

Gradually combine the hot mixture with the partially melted chocolate, taking care to form a smooth emulsion.

Immediately mix using an immersion blender to make a perfect emulsion.

Add the second portion of cold cream.

Mix with the blender again.

Leave to set in the refrigerator, preferably for 12 hours.

ROCK MIX

Caramel d'oro	500g
Cocoa butter	50g
Grape seed oil	30g
Crunchy chopped pistache	150g
Totaal	**730g**

ROCK MIX

Melt the chocolate along with the cocoa butter and add the oil and chopped crunchy pistache.
Use at 35°C.

LEMON GEL

Glaze	200g
100% lemon purée	70g
Totaal	**270g**

LEMON GEL

Mix all the ingredients together while cold.

Assembly, layout and finishing

Spread 1700g of pistache chocolate crisp in a 60cm × 40cm (3.5cm deep) frame, put on the sheet of dacquoise, then spread on 800g of lemon confit followed by 2600g of caramel d'oro pistache crémeux.

Cut the dessert into 27.5 × 5cm rectangles (1 frame = 14 logs), then use a St-Honoré nozzle or piping bag with a hole at the tip to pipe on the Caramel D'oro Vanilla Whipped Ganache.

Using a spray gun, coat the ganache with the glaze and 10% water.

Dip the log in the rock mix heated to 35°C so it is soaked right up to the top of its frame.

Make dabs of lemon gel in the hollows of the whipped ganache, and add some pistache slivers.

Dobla finishing touch is Lace Flower Amber and Spiral Dark.

Enjoy this exciting recipe.

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