Summer pride

Summer Recipe Inspiration



Recipe

Pistachio sponge

Pistachio powder	120g
Confectioner´s sugar	120g
Pistachio Joypaste Joy 100%	75g
Egg yolks	45g
Whole eggs	165g
Corn starch	45g
Baking powder 2,	5g
Butter	75g
Egg whites	75g
Granulated sugar	30g
Totaal	**752.5g**

Pistachio sponge

In the mixer bowl with the whisk attachment mix and whip together the pistachio powder, confectioner sugar, pistachio paste, egg yolks and whole eggs. Sift corn starch with baking powder and add to the pistachio mixture. Add the butter, melted at 45°C then the egg whites whipped with sugar. Pour into the lozenge shaped inox mold previously buttered and bake at 170°C around 40/45 min.

Apricot confit & compote

Apricot puree	400g
Sugar	80g
Potato starch	15g
Gelatin powder 200 bloom	9g
Lime puree	12.5g
Fresh apricot	300g
Totaal	**816.5g**

Apricot confit & compote

Cut the fresh apricots into small cubes. Pre-cook them in a saucepan with little sugar and reserve.

Divide the puree into two equal parts. Mix the first half with the gelatin powder and let hydrate for 30 minutes. Scale and mix sugar and potato starch together. In a saucepan, place the second half of the puree with the lime puree and incorporate the mixture sugar/starch. Bring to boil mixing well. Take away from the heat, blend well and pour directly the confit into a tray. Preserve at 4°C. Soften the confit in the bowl with the paddle attachment or by hand with the silicon spatula. Add the poached apricot cubes to make the compote.

Vanilla Chantilly

Cream 35% fat	300g
Gelatin mass 200 bloom	24g
Sinfonia white chocolate 35%	150g
Cream 35% fat	300g
Totaal	**774g**

Vanilla Chantilly

Heat the first cream to a boil with the scratched vanilla pod and strain. Add in the melted gelatin and pour gradually the hot mixture into the melted chocolate forming a good emulsion. Add the remaining cream and let crystallize in the cooler. Whip to consistency and cover the cake.

Glossy white chocolate pistachio glaze

Water	150g
Sugar	200g
Glucose	250g
Condensed milk	200g
Gelatin mass 200 bloom	110g
Sinfonia pistachio chocolate 33%	300g
Cocoa butter	50g
Pistachio Joypaste 100%	100g
Neutral mirror Blitz Ice	300g
Totaal	**1660g**

Glossy white chocolate pistachio glaze

Make syrup with the water, sugar and glucose, cook until boiling point. Add the condensed milk and the gelatin mass. Pour progressively into the melted chocolate and cocoa butter. Mix intensely with the hand blender until smooth texture. Add the neutral mirror previously boiled and mix one more time. Let crystallize 24h in the refrigerator.

Heat up around 34°C and glaze.

Assembly, layout and finishing

Dobla Decoration Lace Petal - 79217

Enjoy this exciting recipe.

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