Sichuan Pepper Raspberry

Combination of Chinese spices and raspberry. Rich and savory pistachio cream paired with Sichuan pepper raspberry mousse and raspberry glaze. The gentle numbing spice balances the berry's tartness; the glossy raspberry glaze amplifies bright fruit flavour, while the sable biscuit base adds crisp texture, creating a progressive taste journey of tart, subtle spice and nutty sweetness.



Recipe

Pistachio Cake

Almond powder	180g
Sugar	150g
Egg	250g
Egg yolk	30g
Pistachio paste	40g
Cornstarch	30g
Butter	130g
Egg white	150g
Sugar	40g
Totaal	**1000g**

Pistachio Cake

Put the first six ingredients of the recipe into a mixer and beat lightly, then stir in the butter melted at 45°C until well combined.
Whip egg whites with granulated sugar, fold into the batter, and pour the mixture into a baking tray.
Baking temperature: 160°C in a convection oven, bake for 20–25 minutes.

Sichuan Pepper Raspberry Coulis

Raspberry Puree	800g
Sichuan Pepper	80g
Gelatin Powder	16g
Sugar	160g
Potato Starch	30g
Lime Puree	25g
Totaal	**1111g**

Sichuan Pepper Raspberry Coulis

Soak fruit puree with Sichuan peppercorns overnight, strain out the peppercorns and top up with additional fruit puree. Mix half of the infused puree with gelatin powder and let it bloom for 30 minutes. Combine the remaining puree with granulated sugar and potato starch, heat the mixture until boiling then remove from heat. Add the bloomed puree-gelatin mixture and homogenize thoroughly.

Pistachio Cream

Milk	32g
Sugar	6.5g
Egg Yolk	12g
Salt	1g
Pistachio Paste	24g
White Chocolate	32g
Gelatin Mass	8g
WhippedCream	80g
Totaal	**195.5g**

Pistachio Cream

Once the English crème anglaise is ready, stir in gelatin, white chocolate and pistachio paste until smooth. Fold in whipped light cream.

Raspberry mousse

Sichuan Pepper Raspberry Coulis	250g
WhippedCream	200g
Totaal	**450g**

Raspberry mousse

Heat the coulis up to 42°C, fold in cream whipped to a mousse consistency and stir gently, use immediately.

Neutral glaze

Caster sugar	340g
NH pectin	25g
Water	520g
Glucose syrup DE39	300g
Gelatin mass	98g
Totaal	**1283g**

Neutral glaze

Combine the caster sugar and pectin and set aside.Sprinkle the sugar/pectin mixture into the water, stirring continuously. Heat, then blend.Bring to the boil, then add the glucose syrup.
Boil to 101.5°/102°C (approx. 60°B), then remove from the heat, and add the gelatin mass.Use immediately or cool the glaze, cover with plastic wrap, and store in the refrigerator.

Raspberry Glaze

Sichuan Pepper Raspberry Coulis	500g
Neutral glaze	410g
Gelatin Mass	90g
Totaal	**1000g**

Raspberry Glaze

Mix coulis and neutral glaze, heat to 60°C and homogenize thoroughly. Refrigerate for 4 hours before use.

Sablé Biscuit

Butter	250g
Icing sugar	100g
Salt	1.9g
Egg	87.5g
Almond powder	100g
Vanilla	1g
Cake flour	387g
Totaal	**927.4g**

Sablé Biscuit

Mix butter, powdered sugar and salt until smooth, stir in beaten egg, then fold in sifted powders and vanilla pod seeds.
Sandwich the dough between two sheets of baking paper and roll out to 2 mm thick, then freeze for storage.
Cut into required sizes and place on a silicone baking mat.
Convection oven baking temperature: 160°C, bake for 20–25 minutes.

Assembly, layout and finishing

- Make pistachio cake and cut it to the required size. Prepare pistachio cream and pipe it into filling moulds, then make Sichuan pepper raspberry coulis to create mousse and raspberry glaze. Once the mousse is fully frozen, take it out and pour the glaze evenly over the cake surface, place it on the sable biscuit base, pipe whipped cream for decoration.
- Garnish with Sunflower 2D and Curvy Leaf Yellow to enrich the flavour layers and elevate the visual presentation of the cake.

Enjoy this exciting recipe.

Featured Product(s)



Curvy leaf yellow



Sunflower 2D