

Pistache Verrine



RECIPE QUANTITY 15 verrines

RECIPE NUMBER PG20039

Cassis gelée

| | |
|-------------------------------------|--------|
| 140 g cassis purée 11% invert sugar | 4.94oz |
| 20 g lemon juice fresh | 0.71oz |
| 50 g granulated sugar | 1.76oz |
| 3 g pectin, yellow ribbon | 0.11oz |

Warm the cassis purée and lemon juice. Mix granulated sugar and pectin together. Add to the fruit mixture and cook to 100°C / 212°F. You can replace the cassis with cherries or raspberries.

Chocolate Maracaibo mousse

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|---|---------|
| 40 g past. liquid egg yolk | 1.41oz |
| 50 g granulated sugar | 1.76oz |
| 100 g milk 3.5% | 3.53oz |
| 100 g heavy cream 35% liquid | 3.53oz |
| 250 g Maracaibo Clasificado 65%, Dark chocolate couverture, Rondo | 8.82oz |
| 330 g heavy cream 35% whipped | 11.64oz |

Bring the milk and liquid cream to the boil. Whisk the yolks and sugar and add to the liquids. Reheat to 85°C / 185°F, add the couverture and stir until dissolved. Fold in the lightly whipped cream.

Pistachio espuma

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|-------------------------------------|---------|
| 100 g milk 3.5% | 3.53oz |
| 400 g heavy cream 35% liquid | 14.11oz |
| 50 g icing sugar | 1.76oz |
| 30 g Pistacia Vera, Pistachio paste | 1.06oz |
| 6 g gelatine leaves (1 pc = 2g) | 0.21oz |

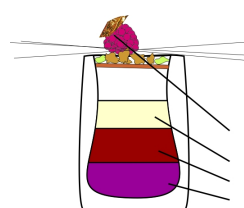
Gently heat milk, liquid heavy cream, powdered sugar and Pistacia Vera pistachio paste. Add bloomed gelatine leaves and mix well. Fill in an Easy whip and insert two cartridges. Refrigerate for approx. 30 minutes.

Pistachio crumble

| | |
|-----------------------------|---------|
| 450 g butter | 15.87oz |
| 500 g granulated sugar | 17.64oz |
| 100 g pistachios chopped | 3.53oz |
| 500 g pastry flour type 400 | 17.64oz |

Mix all ingredients together until you obtain a crumble. Spread onto a tray and chill in the refrigerator for approx. 20 minutes. Bake until golden brown. Baking temperature: 180°C / 356°F Baking time: approx. 15 minutes

Structure



Decoration & crumble
Pistachio espuma
Chocolate mousse
Gelée

Pistache Verrine

| | |
|---|---------|
| 210 g Cassis gelée | 7.41oz |
| 1270 g Chocolate Maracaibo mousse | 44.8oz |
| 585 g Pistachio espuma | 20.64oz |
| 1550 g Pistachio crumble | 54.67oz |
| 60 g fresh raspberries | 2.12oz |
| 30 g pistachios | 1.06oz |
| 50 g Edelweiss 36%, White chocolate couverture, Rondo | 1.76oz |
| 100 g Maracaibo Clasificado 65%, Dark chocolate couverture, Rondo | 3.53oz |

Finishing

Fill a third of the gelee into glasses and leave to set. Pipe directly over the chocolate mousse and pipe the espuma on top of this. Cut out a chocolate disc, brush with Edelweiss 36% couverture and sprinkle over some crumble and fresh pistachio nuts. Decorate with chocolate sticks and a fresh raspberry with gold leaf.

Pistache Verrine

FELCHLIN PRODUCTS

| | |
|------|---|
| CS84 | Edelweiss 36%, White chocolate couverture, Rondo |
| CU08 | Maracaibo Clasificado 65%, Dark chocolate couverture, Rondo |
| DF18 | Pistacia Vera, Pistachio paste |

Please note: Some products are not available in all markets

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Recipe number : PG20039

Description : Cassis gelée, dark chocolate mousse with pistachio espuma and crumble

| Sales data : | | Nutritional values per 100 g : | |
|---------------------|-----------|---------------------------------------|---------|
| Shelf life | 1 day | Kilocalorie (kcal) | 407 |
| Selling days | 1 day | Kilojoule (kJ) | 1702 |
| Selling price | | Lipids | 27.36 g |
| Selling unit | 1 verrine | saturated fatty acids | 15.36 g |
| | | Carbohydrates | 34.68 g |
| | | of which sugars | 24.55 g |
| | | Proteins | 4.4 g |
| | | Salt | 0.05 g |

Declaration :

Cream, sugar, wheat flour, butter, whole milk, cacao kernel, pistachio 4%, cassis 3%, cacaobutter, raspberries, egg yolk, lemon juice, invert sugar, whole milk powder, edible gelatine, skimmed milk powder, gelling agent (pectin), flavour, vanilla, emulsifier (soy lecithin), vanilla extract

State 14.11.2022

Information relating to shelf life and sales days are for reference value only

Allergen information is compliant with current Swiss legislation