

# Mille Feuille Pistache modern

with filo pastry and sour cherry compote



<b>RECIPE QUANTITY</b>	10	pieces	<b>RECIPE NUMBER</b>	PG20350
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## Sour cherry compote

640 g sour cherries frozen drained	22.58oz
220 g sour cherry juice	7.76oz
60 g inulin HSI	2.12oz
60 g glucose syrup DE 41-46	2.12oz
125 g granulated sugar	4.41oz
10 g pectin NH	0.35oz
50 g Gelatine mix solution	1.76oz

Drain the cherries well, boil the juice obtained, inulin and glucose syrup to 80°C / 176°F, mix the sugar and pectin, add and bring to the boil with the well-squeezed cherries, add the dissolved gelatine and chill.

## Gelatine mix solution

100 g gelatine powder (200 Bloom)	3.53oz
600 g water	21.16oz

Bloom the gelatine approx. 10 mins. in cold water. Afterwards heat up and leave to cool. Use for further processing or refrigerate.

## Vanilla cream pistache

1000 g Pastry Cream exquisite	35.27oz
30 g Cacaobutter Bio, Cacao butter, Grated	1.06oz
80 g Pistacia Vera, Pistachio paste	2.82oz

Mix the freshly cooked, still warm vanilla cream with the cacao butter, emulsify for approx. 1 min. using a hand blender. Fill into vacuum bags and seal, cool immediately to 4°C / 39.2°F, store in the fridge or freezer, whip at a core temperature of 0 - 2°C / 32 - 35.6°F for approx. 5 - 10 minutes until fluffy and creamy. Warm the pistachio vera with a little vanilla cream and stir until smooth, then mix into the whipped vanilla cream.

## Pastry Cream exquisite

500 g milk 3.5%	17.64oz
500 g heavy cream 35%	17.64oz
8 g bourbon vanilla bean (1 pc = 4g) seeds of 1 pc	0.28oz
140 g past. liquid egg yolk	4.94oz
140 g granulated sugar	4.94oz
60 g inulin HSI	2.12oz
60 g Vanilla cream powder, Custard powder with vanilla, Warm	2.12oz
22 g gelatine powder (200 Bloom)	0.78oz
100 g water	3.53oz
1200 g heavy cream 35%	42.33oz

Bring the milk, first quantity of cream and scraped vanilla pod to the boil. Whisk the egg yolks with the sugar, inulin and vanilla

cream powder until creamy. Soak the gelatine powder in cold water for 10 minutes and dissolve. Pour some of the liquid into the egg yolk mixture, stir, pour in the remaining milk/cream mixture and bring to the boil, add the dissolved gelatine and stir until smooth, add the cold liquid second quantity of cream and homogenise with a hand blender. Fill into vacuum bags and seal, cool immediately to 4°C / 39.2°F, store in the fridge, place in the freezer for 20 minutes before use. Whip until creamy and fluffy at a core temperature of 0 - 2°C / 32 - 35.6°F.

## Tip

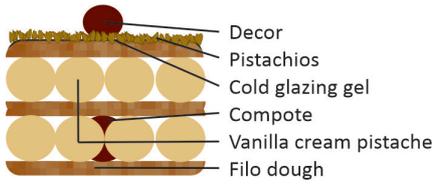
Can be stored shrink-wrapped in bags in the freezer for several days, defrosted and whipped at a core temperature of 0 - 2°C / 32 - 35.6°F as required.

For a mousseline, 200 g / 7.05 oz of whipped butter or whipped OSA filling can be added per 1000 g / 35.3 oz of whipped vanilla cream and 5 - 10% flavouring paste such as Pistacia Vera for flavouring. Egg yolk contains the enzyme amylase, which can interfere with the thickening process, resulting in bound or unbound cream. Very high heat in the cooking process deactivates the enzyme, so always cook the cream thoroughly to set it perfectly.

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## Structure



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<b>500 g filo dough</b>	<b>17.64oz</b>
<b>100 g butter</b>	<b>3.53oz</b>
<b>30 g granulated sugar</b>	<b>1.06oz</b>
<b>100 g Sour cherry compote</b>	<b>3.53oz</b>
<b>700 g Vanilla cream pistache</b>	<b>24.69oz</b>
<b>35 g sour cherries frozen</b>	<b>1.23oz</b>
<b>50 g cold glazing gel</b>	<b>1.76oz</b>
<b>100 g pistachios , ground</b>	<b>3.53oz</b>

## Filo pastry

Lay out the filo pastry sheets, brush thinly with melted butter and sprinkle lightly with sugar. Repeat this process 3 times, 4 sheets in total, pressing down well each time or rolling smooth with a rolling pin. Cut out 7.5 cm / 2.95 inches  $\varnothing$  rounds and brush thinly with butter.

Baking temperature: 190°C / 374°F, vent open

Baking time: approx. 6 minutes

## Finishing

Pipe the whipped pistachio vanilla cream onto the baked filo pastry rounds using an 18 mm / 0.709 inch nozzle. Fill the centre with cherry compote. 2. place the filo pastry rounds on top, pipe the whipped pistachio vanilla cream onto the whole round, 3. brush the filo pastry round with cold jelly and sprinkle with ground pistachios, place on top and decorate with a whole sour cherry.

### FELCHLIN PRODUCTS

CS76	Cacaobutter Bio, Cacao butter, Grated
DF18	Pistacia Vera, Pistachio paste
UE05	Vanilla cream powder, Custard powder with vanilla, Warm

Please note: Some products are not available in all markets

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**Recipe number :** PG20350

**Description :** Cream slice with a refreshing sour cherry centre covered in the finest pistachio and vanilla cream

<b>Sales data :</b>		<b>Nutritional values per 100 g :</b>	
Shelf life	2 days	Kilocalorie (kcal)	334
Selling days	1 day	Kilojoule (kJ)	1396
Selling price		Lipids	20.4 g
Selling unit	1 piece	saturated fatty acids	9.91 g
		Carbohydrates	29.6 g
		of which sugars	8.69 g
		Proteins	6.18 g
		Salt	0.28 g

## Declaration :

**Cream, wheat flour, water, pistachio 9%, whole milk, butter, sour cherries, sugar, gelee (glucose syrup, water, sugar, fructose, gelling agent (pectin), acidifier (citric acid), preservative (potassium sorbate)), egg yolk, cacao butter, inulin, sour cherry juice, maize starch, edible gelatine, glucose syrup (wheat glucose), olive oil, vanilla, salt, gelling agent (pectin), flavour, colouring agents (riboflavin, sunset yellow S, carotene), dried glucose syrup, thickening agent (locust bean gum and guar gum), vanilla extract Madagascar**

State 15.04.2025

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

Allergen information is compliant with current Swiss legislation