

Peanut cookie, pistachio cream, vanilla chantilly cream, Gianduja chocolate shavings

Recette pour 4

Description

A soft cookie with a nice crunch, gluten free and flavored with pistachio and vanilla. Garnished with chocolate and hazelnuts!

L'idée déco

If using fresh vanilla beans, make an incision lengthwise and with the back of a paring knife, scrape out the seeds. This is where all of the flavor and aroma are located.

Ingrédients

Peanut cookie

- 140 Gr Shelled walnuts
- 140 Gr Salted peanuts
- 70 Gr Icing sugar
- 100 Gr Soy butter
- 2 Unit(s) Egg white
- 30 Gr Brown sugar
- 4 Unit(s) Egg white

Pistachio cream

- 75 Ml Milk
- 75 Ml 35% cooking cream
- 10 Gr Pistachio paste
- 2 Unit(s) Egg yolk
- 15 Gr Sugar
- 2 Leaf(ves) Gelatin
- 125 Gr White chocolate

Vanilla whipped cream

- 225 Ml 35% whipping cream
- 50 Gr Sugar
- 1 Unit(s) Vanilla bean

Garnish

- 100 Gr Gianduja chocolate
- 35 Gr Hazelnuts

- 35 Gr Salted peanuts
- 65 Gr Icing sugar

Préparations

Temps de préparation **45 mins**

Préchauffez votre Four à 360 F°

Peanut cookies

Combine the nuts and icing sugar in a food processor until a chunky powder.

In a mixing bowl, combine the following in this order: Soft soy butter, dry fruits and icing sugar. Add 2 egg whites and combine well with a spatula.

In a stand mixer, whisk together the (4) egg whites and sugar. Whisk until foamy but not quite meringue consistency. Incorporate the whipped egg whites into the bowl with the nuts and gently mix until fully combined. Fill the mold of your choice to 2/3 of their height. Place in the oven for 9-10 minutes. Wait 5 minutes after removing from the oven before unmolding them.

Pistachio cream

In a sauce pot, warm the milk, cream and pistachio paste. In a mixing bowl, blanch the egg yolks and sugar. Pour the hot liquid onto the eggs while continuing to whisk and then transfer back to the sauce pot. Cook on low heat while continuing to stir until it thickens to the desired consistency. Add the rehydrated gelatin and stir until it has completely melted. Pour the liquid onto the chocolate and let melt. Mix until you reach a smooth consistency. Let cool.

Vanilla whipped cream

In a mixing bowl or with the help of a stand mixer, whip the 35% cream, sugar and vanilla energetically until you have a whipped cream. Once done, transfer to the fridge until ready to serve.

Garnishes

Using a peeler, make nice thin slices of the Gianduja chocolate.

In a hot skillet, roast the hazelnuts and peanuts with icing sugar until you have a nice golden caramel color. Remove from the heat and set aside.

Crunch the nuts once cooled to get a smaller size.

Repeat the same process with the icing sugar and the dried fruits, set aside.

Plating

On the cookie, make a nice ball of pistachio cream, ideally with a pastry bag.

With another pastry bag, make a nice garnish of the form of your choice with the vanilla whipped cream. Finalise by garnishing with the slices of gianduja chocolate and caramelized fruits.

Bon appétit!