

Pain de Gène cookie with pistachios, strawberries and raspberries, vanilla sugar, ivory whipped cream

Recipe for 4

Description

A gourmet cookie with fresh red fruit and smooth white chocolate cream.

Note

The shape of the cookie may vary according to your wishes.

Count 4 x the recipe for a small traditional plate (14 people).

Ingredients

Pain de Gène Cookie

- 125 Gr Almond paste 36%
- 25 Gr Sugar
- 20 Gr Pistachio paste
- 95 Gr Egg
- 15 Gr Flour
- 3 Gr Baking powder
- 20 Ml Melted butter

Strawberry and rasberry

- 0.50 Tray(s) Strawberry
- 0.50 Tray(s) Raspberries
- 50 Gr Sugar
- 1 Unit(s) Vanilla bean

Vanilla chantilly

- 200 Ml 35% whipping cream
- 65 Gr White chocolate
- 1 Clove(s) Vanilla bean
- 0.50 Leaf(ves) Gelatin

Plating

- 1 Tbsp Pistachios
- 1 Tsp Icing sugar

Preparation

- Preparation time **35 mins**
- Preheat your **Oven** at **375 F°**

Pain de Gène Cookie

Break the almond paste into small pieces, add the sugar and pistachio paste. Make sure the mixture is well blended.

Add the eggs one by one, making sure the mixture foams well, corning the bowl if necessary. Sift in the flour and baking powder, folding in with a pastry blender.

Finish by incorporating the melted butter in the same way.

Butter the bottom of the baking tray, place a baking sheet on top and butter again. Pour the cookie evenly onto the baking sheet.

Leave the baking sheet out for 5 to 8 minutes before placing in the oven. Allow to bake for around 20 minutes.

Cut into rectangles about 8 cm long and 3 cm wide.

Strawberry and raspberry

Cut the strawberries in half, add the raspberries and mix gently with the sugar and vanilla pod seeds. Leave in the fridge.

Ivoire chantilly

Rehydrate the gelatine in cold water, then squeeze it well in your fingers (drain).

In a saucepan, heat 100 g of cream with the vanilla pod (previously split and scraped with the tip of a knife), add the gelatin leaf and mix well.

Pour the mixture over the white chocolate, wait a few seconds then mix well to obtain a homogeneous preparation.

Pour in the rest of the cold cream, mix again and leave to cool in the fridge (ideally overnight).

When ready to serve, remove the vanilla pod and whip the scented cream like a chantilly.

Caramelized pistachios

In a frying pan over medium heat, brown the pistachios and powdered sugar. The powdered sugar will dissolve gently, allowing you to roll the pistachios in the caramelized sugar.

Pour the caramelized pistachios onto a sheet of baking paper and leave to cool.

Plating

Cut a beautiful square of pain de Gêne pistachio cookie.

Assemble with red fruit and ivory chantilly.

Finish with caramelized pistachio pieces.

Bon appétit!