

Pistachio Financier, ivory whipped cream, roasted pistachio |

Recipe for 4 portions / 8 cakes

Description

Ingredients

For the financiers

- 125 Gr Icing sugar
- 50 Gr Almond powder
- 50 Gr Flour
- 120 Gr Egg white
- 125 Gr Butter
- 15 Gr Honey
- 1 Tbsp Pistachio paste

- Vegetable oil

Syrup

- 150 Ml Cold water
- 75 Gr Sugar
- 1 Tsp Pistachio paste

- Vegetable oil

White chocolate whipped cream

- 100 Ml 35% whipping cream
- 25 Gr White chocolate
- 1 Tsp Vanilla extract

- Vegetable oil

Pistachio cream

- 40 Ml Milk
- 40 Ml 35% cooking cream
- 1 Unit(s) Egg yolk
- 10 Gr Sugar
- 65 Gr White chocolate
- 1 Leaf(ves) Gelatin
- 5 Gr Pistachio paste

- Vegetable oil

Toppings

- 1 Tbsp Pistachios

- Vegetable oil

Preparation

- Preparation time **30 mins**
- Preheat your **oven** at **390 F°**

Financier batter

In a saucepan, brown the butter, making sure not to burn it. Let it Cool down. In a mixing bowl, mix all the dry ingredients, incorporate the egg whites and then add the brown butter. Combine well.

Final preparation

Grease the financier molds and fill them using a pastry bag, Bake in the oven for about 15 minutes

and let cool before serving.

White chocolate whipped cream

In a sauce pot, heat 125g of cream with the vanilla bean (halved and seeded) then pour the hot cream onto the white chocolate. Wait a couple of minutes and then mix until you reach a nice consistency. Pour the rest of the cream in and combine again, then let the mix cool down in the fridge. When ready to serve, remove the vanilla bean and whip the mixture to reach a whipped cream consistency.

Vanilla syrup

Pour the ingredients in a pot and bring to a boil

Remove from heat when boiling, Let cool down aside and use cold.

Pistachio cream

Rehydrate the gelatine in cold water. In a pot, bring to a boil milk, cream, a bit of sugar and the pistachio paste.

In a bowl, beat the yolks with the rest of the sugar.

Pour half of the pot in the bowl, combine well. Pour back everything in the pot and cook the cream until it coats a spoon while whisking non stop. When cooked, remove from heat. Add the gelatine leaves. Mix well. pour on the white chocolate and mix again.

Cover with saran wrap and put aside in the fridge.

Dressing

Soak the caked when still hot in cold syrup.

Fil with pistachio cream and cover with ivory cream.

Sprinkle some pistachio pieces on top

Bon appétit!