



RÉMY COINTREAU

GASTRONOMIE

METAXA®

PISTACHIO CHERRY SPIRIT

TH CHEF

Original creation by
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Pastry chef, ice cream and chocolatier
consultant



Recipe for 20 individual desserts

1. CAPRESE BISCUIT BASE

300 g pistachio powder
300 g sugar
75 g flour
120 g melted butter (82% fat)
300 g eggs
S.Q. Metaxa® 60%

Using a spatula, mix all the ingredients together for 3 minutes. Spread on a 40 x 60-cm baking sheet. Bake at 190°C for 8 minutes. After baking, brush the biscuit with the Metaxa®.

2. METAXA® CHERRY COMPOTE

140 g Morello cherry puree
130 g sugar
5 g yellow pectin
5 g gelatin 180 bloom
380 g IQF whole Morello cherries
35 g Metaxa® 60%

Bring the puree, sugar and pectin to the boil. Stir in soaked gelatin. Add Morello cherries and stir until boiling. Cool to 40°C before adding the Metaxa®. Pour into desired silicone mould and freeze.

3. PISTACHIO CREAM

1 000 g cream (35% fat)
150 g sugar
240 g egg yolks at room temperature
20 g gelatine 180 bloom
180 g 33% white chocolate
240 g 100% pistachio paste

Bring the cream and sugar to the boil, then stir in the egg yolks until they reach 82°C. Using an immersion blender, blend in the pre-soaked gelatine, then the white chocolate, followed by the pistachio paste. Leave to stand overnight in a cool place.

4. TRADITIONAL PISTACHIO PRALINE

400 g sugar
120 g water
500 g whole pistachios

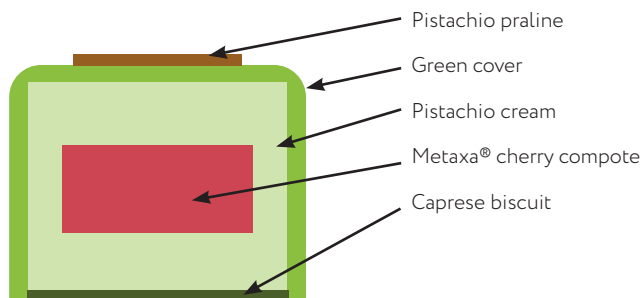
Bring sugar and water to the boil. Add raw pistachios, stirring constantly over medium heat until mixture turns golden. Roll out on a baking sheet and leave to cool. In a food processor, blend until perfectly smooth.

5. GREEN CHOCOLATE COVER

200 g white chocolate
200 g cocoa butter
S.Q. green color fat based

Cool to 45°C before spraying.

6. ASSEMBLY



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