COINTREAU

PISTACHIO FINGER

THE CHEF

Original creation by
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Recipe for 1 frame: 40 x 60 cm

1. MADELEINE SPONGE

400 g sugar
420 g pasteurised eggs
355 g Ranson Industries almond powder 100%
178 g Corman Dairy butter (82% fat)
134 g pasteurised egg white
81 g flour
81 g pasteurised egg yolk
28 g cherries
1,8 g vanilla powder

Mix sugar with eggs, almond powder, egg yolks and vanilla to form a homogeneous dough. Add egg whites, then sifted flour.
Pour the mixture onto a 40 x 60 cm sheet (1 500 g per sheet) and spread the cherries. Bake to 160°C for 20 minutes. Let cool.

The vanilla powder is obtained by drying the remaining vanilla pods in a saucepan with a little sugar. The humidity is withdrawn from boiled vanilla pods by the sugar, that recovers residual flavour. Once everything is dry, gring to a sweet vanilla powder to flavor doughs and batters.

2. PISTACHIO FEUILLANTINE

262 g Callebaut pistachio paste 100%
139 g Callebaut Pailleté Feuillantine
42 g Callebaut milk chocolate 823

Melt the chocolate with the pistachio paste, then mix with Feuillantine. Spread on the cold sponge.
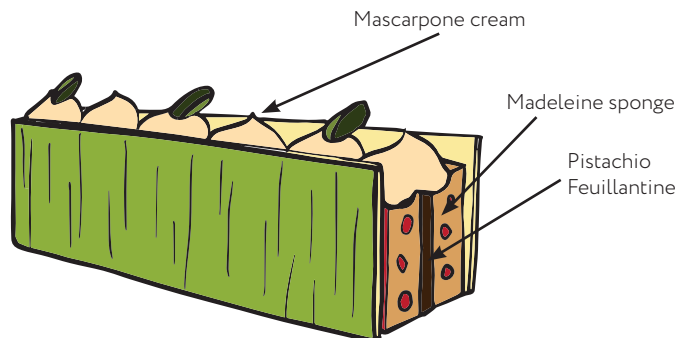
3. MASCARPONE CREAM

220 g Elle & Vire Professional Excellence cream (35% fat)
1 Madagascan vanilla pod
1 Tahitian vanilla pod
57 g sugar
46 g pasteurised egg yolk
15 g Cointreau® 60%
5 g gelatin powder 200 blooms
12 g water
250 g mascarpone

Boil cream with half the sugar and vanilla pods. Beat egg yolks with the other half of the sugar. Mix together and heat to 82°C (custard), add gelatin mass and mix carefully. Leave to rest in the fridge. Add mascarpone and Cointreau®, and beat until light cream.

4. CHOCOLATE DECORATION

600 g Callebaut white chocolate W2 28%
100 g Callebaut cocoa butter
4 g green food colouring

Combine the melted cocoa butter with the colouring. Spread onto 'Guitare' sheets with a brush. Leave crystallized, then spread a thin layer of tempered white chocolate on top. Leave crystallized before cutting into 4x13cm rectangles.

Mascarpone cream

Madeleine sponge

Pistachio Feuillantine