

Pistachio rosettes with cherries

Description

Pistachio pastry with cherries and cherry jelly



Yield

100 pieces of 25 g, Ø 5.4 cm



Scheduling

Preparation: 90 minutes

Baking time: 18 minutes/180°C

Freezing time: 60 minutes



Nutritional values (100 g or 100 ml)

energy: 1'027 kJ/245 kcal;

fat: 12 g, of which saturated 5.6 g;

carbohydrates: 30 g, of which sugars 24 g;

protein: 4.8 g; salt 0.2 g

Ingredients

Pistachio rosettes with cherries (2'502 g)

1'800 g	pistachio rosettes, Ø 54 mm
700 g	cherry jelly hemispheres, Ø 3 cm
2 g	silver leaf (garnish)

Pistachio butter mixture (1'304 g)

130 g	almonds, white, ground
130 g	pistachio kernels, finely ground
155 g	wheat flour 400
340 g	sugar
4 g	baking powder
340 g	egg white
170 g	butter, liquid
35 g	pistachio paste 90%

Pistachio rosettes, 54 mm Ø (1'800 g)

1'300 g	pistachios and butter mixture
500 g	cherries, black, frozen, pitted, quartered

Cherry jelly hemispheres, 3 cm Ø (700 g)

100 g	sugar
10 g	LM pectin, nappage
250 g	cherry puree, black, frozen
135 g	orange juice
35 g	lemon juice
170 g	cherries, black, frozen, pitted, chopped

Production

1

Pistachio butter mixture

Mix the almonds, pistachios, flour, sugar, and baking powder together. Separately, mix the egg whites, melted butter, and pistachio paste, then fold into the dry ingredients. Process the mixture immediately.

Tip: This butter mass is quick to prepare and can be made with any other type of nut. Pistachios were used in this recipe. Almonds – supplemented with a little bitter almond – also harmonize perfectly with cherries.

Mold: Flexipan® "Mini Saint-Honoré", Ø 54 mm, height 15 mm

Quantity: Fill each mold with 13 g of pistachio butter mixture.

2

Pistachio rosettes

Before baking, place approx. 5 g of quartered, frozen cherries on the surface of the mixture – make sure that the green pistachio aroma is visually retained.

Bake at 180°C for approx. 18 minutes.

3

Cherry jelly hemispheres

Mix all the ingredients together in a saucepan, then cook for 4 minutes while stirring. Process the mixture immediately.

Mold: Flexipan® hemispheres, Ø 3 cm, height 1.5 cm

Quantity: Fill each mold with 7 g of jelly mixture and freeze completely.

Tip: Carefully remove the frozen hemispheres from the mold and place them directly onto the baked, cooled rosettes. This is best done with a toothpick, which can be easily twisted out – unlike a knife.

4

Garnish

After placing the jelly hemispheres, the rosettes can be garnished with a little silver leaf.

Note: The jelly shines on its own after thawing and does not require any additional glaze.