

PISTACHIO AND APRICOT POUND CAKE

Pastry recipe / by Julien Perrinet



1. Pistachio Pound Cake

Ingredients

Butter - 867g

Sugar - 867g

Sugar - 180g

Milk - 133g

Pistachio paste - 300g

Yeast - 12g

Flour T55 - 426g

Almond powder - 546g

Pasteurized whole eggs -
186g

Egg yolk (pasteurized) -
320g

Egg white (pasteurized) -
480g

Egg white (powder) - 52g

Soften butter with sugar, whip well, add slowly eggs.

Warm up the milk with pistachio powder and add to the mix.

Add the powders and then the meringue.

2. Apricot infusion

Ingredients

Frozen fruits IQF : Apricot halves - 1 kg

Simple syrup - 300g

rosemary - 2g

Black pepper - 3g

In a vacuum bag, mix all together 24h in advance.

In this step



Frozen fruits IQF : Apricot halves

Frozen whole fruit
and pieces IQF

3. Apricot Jam

Ingredients

Frozen fruit purée, sugar added : Apricot - 1 kg

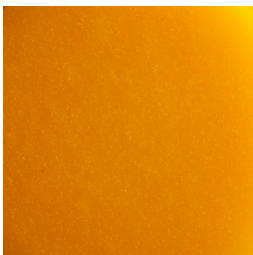
Pectin NH - 17,5g

Sugar - 50g

Vanilla pods - 1

Boil the puree, mix well pectin and sugar, and cook together, pour in insert and frozen.

In this step



Frozen fruit purée, sugar added : Apricot

Frozen fruit purées

4. Pistachio Chantilly

Ingredients

Crème fraîche - 250g

Pistachio paste - 25g

Vanilla pods - 1

White chocolate - 90g

Gelatin mass - 21g

Boil the cream add pistachio; pour on chocolate add the liquid mass gelatin. Keep in chiller.
(Prepare 24h in advance)

5. Pistachio Microwave sponge

Ingredients

Egg white - 250g

Sugar - 160g

Egg yolk - 84g

Crème fraîche - 80g

Flour - 60g

Pistachio paste - 25g

Mix all ingredients, blend well and pour in siphon.
2 cartridges, pour in small containers and 20-30 seconds in microwave.

