

Almond and pistachio Jam Bread, basil strawberry salad and Balsamic, red fruit juice, vanilla chantilly --copy

Recipe for 4

Description

A delicious cookie served with a strawberry salad full of freshness and a light strawberry juice. Be careful not to become dependant on this dessert.

Note

You can always replce the strawberries with raspberries.

Very important to dress this dessert at the last minute otherwise the cookie will become too soggy.

Ingredients

Pain de Gène Cookie

- 125 Gr Almond paste 36%
- 25 Gr Sugar
- 20 Gr Pistachio paste
- 95 Gr Egg
- 15 Gr Flour
- 3 Gr Baking powder
- 20 Ml Melted butter

Strawberry and syrup

- 16 Unit(s) Strawberry
- 200 Ml Water
- 125 Gr Sugar
- 4 Sprig(s) Basil

Plating

- 4 Leaf(ves) Basil
- 1 Tbsp Icing sugar

Vanilla chantilly

- 250 Ml 35% whipping cream
- 1 Tbsp Icing sugar
- 1 Clove(s) Vanilla bean

Preparation

- Preparation time **35 mins**
- Preheat your **Oven** at **375 F°**

Setting up

Basil syrup

Prepare your syrup in advance, so that it's cold when you use it.

In a saucepan, bring the water and sugar to the boil, then add the basil sprigs (broken beforehand in your hands).

Once boiling, remove from heat immediately, cover with a lid or cling film to create an airtight basil infusion.

After 10 minutes, strain the syrup through a sieve and set aside in the fridge to cool completely.

Strawberry and syrup

Cut strawberries into halves or quarters,

In a bowl, gently combine with the cold basil-infused syrup (approx. 75 ml).

Leave to macerate for at least 30 minutes.

Pain de Gène Cookie

With the help of a stand mixer, combine the eggs with the pastachio and almond paste. Pass the dry ingredients in a tamis and then incorporate them to the first mixture. Add the melted butter.

Combine thoroughly. Transfer to a greased baking sheet lined with greased parchment paper.

Bake in the oven for roughly 15 minutes or until cooked through at 375F.

Vanilla chantilly

Make sure your bowl and cream are cold, then add the vanilla seeds and powdered sugar.

Use a whisk to whip the cream until stiff, then set aside in the fridge.

Use a pastry bag or tablespoon to pipe the cream.

Plating

Just before serving.

Make a beautiful 3 cm-wide strip of pain de Gène cookie.

Place spikes or balls of vanilla whipped cream here and there along the length, interspersed with pieces of macerated strawberries.

Finish with basil leaves and a dash of basil syrup.

Bon appétit!