

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

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 salad

- 14 Unit(s) Strawberry
- 3 Tsp White balsamic vinegar
- 2 Tbsp Maple syrup
- 6 Tsp Olive oil
- 4 Leaf(ves) 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°**

Plating

Cut the cookie into 2 squares.

Place some strawberry salad on top of each square of pain de gene and drizzle with strawberry juice. Garnish with a basil leaf and sprinkle with icing sugar.

Strawberry salad

Cut the strawberries into nice thick slices. Combine all of the ingredients in the recipe as well as the sliced basil. Gently combine all of the ingredients and let infuse for a few 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

Bon appétit!