

Mouhallabieh, orange blossom water milk custard, strawberries brunoise, pistachio crumbs

Recipe for 12

Description

Typical dessert from Middle East!

Note

Use the same amount of orange blossom water no matter the quantity you are doing for the rest.

Ingredients

Milk cream

- 75 Gr Cornstarch
- 1 Liter(s) Milk
- 125 Gr Sugar
- 75 Gr Orange blossom water

Pistachio cream

- 25 Gr Brown sugar
- 250 Ml 35% cooking cream
- 35 Gr Pistachio paste
- 1 Gr Sea salt flakes
- 2 Unit(s) Egg yolk

Dressing

- 1 Unit(s) Orange
- 0.25 Cup(s) Pistachios
- 0.50 Tray(s) Strawberry
- 1 Tsp Sugar

Preparation

- Preparation time **30 mins**
- Preheat your **oven** at **400 F°**

Milk cream

To avoid lumps, dissolve the corn starch in a bit of cold milk first.

Mix the sugar with the rest of the milk, and the diluted corn starch. Bring to a boil while whipping non stop.

Once boiling, bring down to low heat, whip until the mix thicken for about 5 to 7 min. Add orange blossom water, keep whipping for 2 min always on low heat.

Pour the cream in little glass jars.

Pistachio cream

Mix the brown sugar and the cream, the pistachio paste and the salt. Bring to a boil.

Remove from heat, add the egg yolks and blend.

Pass through to a filter and store until the next day.

Dressing

In a hot oven, grill the pistachios for 3 minutes. Cut the strawberries in little cubes, mix with sugar and set aside in the fridge for 30 minutes.

In the jar with the milk cream, with a pastry bag add some layers of pistachio cream, some pistachios pieces, the strawberries salad and orange zests.

Bon appétit!