

Pistachio cream |

Recipe for 4 servings



Description

A smooth cream that's easy to diversify. You can also serve it with caramelized pistachios.

Note

You can easily replace the pistachio paste with a flavoring of your choice.

Ingredients

Pistachio cream

- 75 Ml Milk
- 75 Ml 35% cooking cream
- 2 Unit(s) Egg yolk
- 15 Gr Sugar
- 1 Leaf(ves) Gelatin
- 125 Gr White chocolate
- 1 Tbsp Pistachio paste

Preparation

- Preparation time **60 mins**
- Preheat your at **F°**
- Resting time **0 mins**

Pistachio cream

In a bowl combine the sugar and the egg yolks and beat until light and fluffy. In a pot combine the milk, the pistachio paste and the cream and bring to a boil. Add the vanilla seeds and the pod. Pour this hot liquid over the egg yolks stirring constantly. Return to the stove and cook until thickened. Pour hot liquid over white chocolate and gelatin and stir to combine. Set aside to cool.

Bon appétit!