

# Rhubarb and strawberries verrine, pistachio and hazelnuts crumble and lemon cream |

Recipe for 12 tapas

## Description

Stewed seasonal rhubarb and strawberries with a crunchy pistachio and hazelnuts crumble and whipped cream with lemon zest for a refreshing and colorful dessert.

## Note

When the rhubarb and strawberries are not in season, you may very well use frozen ones.

## Ingredients

### For the compote

- 200 Gr Rhubarb
- 250 Gr Strawberry
- 100 Gr Pink grapefruit juice
- 100 Gr Sugar
- 5 Ml Lemon juice

### For the crumble

- 50 Gr Flour
- 50 Gr Sugar
- 50 Gr Hazelnuts
- 50 Gr Butter
- 20 Gr Pistachio paste

### For the lemon cream

- 300 Gr 35% whipping cream
- 40 Gr Icing sugar
- 1 Unit(s) Lemon

## Preparation

- Preparation time **45 mins**
- Preheat your **four** at **375 F°**

### General preparation

Zest the lemon. Hull the strawberries in and keep some for decoration, that you will cut into strips. Cut rhubarb into small pieces.

### Crumble preparation

Place pistachios in the bowl of a food processor and blend in spurts until very small pieces. In a large bowl, stir together sugar and butter. Add the pistachio powder, flour, baking powder and pistachio paste and mix. Place the mixture on a baking sheet lined with parchment paper and bake until browned or 15-20 minutes. Let cool and set aside.

### Rhubarb and strawberry compote

In a saucepan, combine fruits, sugar, grapefruit juice and lemon juice. Bring to a boil. Reduce heat and simmer for 10 minutes. Transfer to a bowl and let cool completely (You can use an ice bath).

### Lemon whipped cream preparation

In the bowl of a mixer drop the cream, sugar and lemon zest. Whip cream until thick and creamy.

### To serve

Once all your elements are cooled down, place the order at the bottom of your glass jars: the fruits compote, then some crumble and finally a rosette of lemon cream. Garnish with some fresh strawberries.

**Bon appétit!**