

Apricot and pistachio finger



For 12 individual cakes

Pate sable :

150g butter
1g sea salt
100g icing sugar
25g almond powder
50g eggs
250g flour

Cut butter into little cubes.
Mix all the ingredients except the eggs into a powder.
When the powder is really homogeneous, add the eggs.
Mix gently to obtain a homogeneous dough.
Film the dough and let cool in the fridge.

Apricot coulis :

125g apricot puree
30g sugar
2.5g pectin NH
17g gelatin mass

Warm the puree.
Add the mixed sugar and pectin.
Bring to boil. Add the gelatin.
Pour into insert mold.
Freeze it.

Pistachio whipped ganache :

150g cream
3g cinnamon
16g glucose syrup
16g inverted sugar
220g Opalys couverture
400g cream
100g pure pistachio paste

Boil the cream with sugars and cinnamon.
Pour on Opalys couverture. Mix with the hand blender.
Add the second cream weighing and mix it. Add the pistachio paste, mix. Let it cool one night.
The next day, whip the cream to the consistence you want.
Use directly

Orange spray :

100g white couverture

100g cocoa butter

Qs. orange food coloring

Melt the couverture and the cocoa butter to 45°C add the food coloring, mix, sift and spray directly.

Montage :

Roll the dough to 2mm, use the big part of the provided cutter to cut the dough to support the cakes. Pour on a silpain (micro perfored silicon baking sheet) and cook at 165°C about 10 minutes.

Whip the ganache, keep around 15% of unwhipped ganache for the decoration.

For the cakes, realise a reverse mounting, pipe the mousse into silikomart « fashion eclair» mold, line the mousse on every sides, deposit the insert.

Smooth the cakes with the mousse. Freeze it.

Unmold the cakes, spray them with the 45°C orange spray.

Whip the 15% left ganache, and pipe it with the mini « St honoré » nozzle, pipe small points with orange colored neutral glaze deposit 3 half pistachios, deposit a piece of fresh apricot on the front side of the cake. Scratch a bit of pistachio on the cake.

