

## *Gustavo*



*For 12 individual cakes*

### ***Pistachio dacquoise :***

*80g almond powder  
55g pistachio powder  
135g icing sugar  
150g egg white  
50g sugar  
50g crushed pistachio*

*Sift the icing sugar, pistachio and almond powder.  
Whipp the egg white, add the sugar, when the white  
had good meringue texture, add the sifted powders  
and mix softly.  
Spread the dacquoise on a baking plate, sprinkle  
somme crushed pistachios. Cook at 175°C.*

### ***Pistachio cremeux :***

*125g cream  
125g milk  
10g powdered milk  
40g sugar  
40g egg yolk  
35g 100%pure pistachio paste  
21g gelatin mass*

*Heat the milk, the cream and the powdered milk.  
Mix the sugar with the egg yolk.  
Cook the cream like an english cream (85°C) whisking  
all the time.  
Add the gelatin and the pistachio paste and mix with  
an hand blender.  
Pour into an insert mold and freeze it.*

### *Jivara whipped ganache :*

125g cream  
12g glucose  
12g inverted sugar  
175g Jivara 40% couverture  
300g cream

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

### *Green spray :*

150g white couverture  
150g cocoa butter  
Qs. green food coloring

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

### *Milky and pistachio covering :*

200g milk couverture  
200g cocoa butter  
60g crushed pistachio.

*Melt the couverture and the cocoa butter to 45°C add the pistachio, mix and use directly.*

## *Assembly :*

*Cut 12 5cm diameter discs in the pistachio dacquoise.*

*For the entremets, make an reverse assembly, pipe the mousse in the silikomart "samurai" molds, line the edges, then place the insert of pistachio cremeux.*

*Pipe the mousse up to 75% of the mold, place the dacquoise, smooth and then freeze.*

*Unmold the frozen dessert, spray with the green spray gun.*

*Partially coat in the milk covering.*

*Decorate with a green sprayed ball, caramelised pistachios, crushed pistachios, neutral glaze and pansy petals.*

