



## Ingredients

### Pistachio Whipped Ganache

- 75 g heavy cream
- 272 g cold heavy cream
- 1.5 g gelatin mass
- 42 g white chocolate
- 46 g pistachio paste

### Pistachio Financier Biscuit:

- 81 g icing sugar
- 37 g almond flour
- 83 g egg whites
- 31 g flour
- 7 g honey
- 17 g pistachio paste
- 70 g unsalted butter, browned

### Green Glaze / Coating:

- 150 g white chocolate
- 150 g cocoa butter
- fat-soluble green coloring
- optional: a tiny touch of yellow coloring for a more pistachio-green tone
- + red food coloring

### Pistachio Praline

## Pistachio Dessert

🍴 7 pieces

🕒 Preparation time: 30 minutes  
Chilled time: 6 hours

## REALIZATION

1. Pour the 75 g heavy cream into a small saucepan and heat it until hot, but do not boil aggressively.
2. Soak the gelatin in a cold water.
3. Add the soft gelatin to the hot cream and stir until fully dissolved.
4. Melt the chocolate and pistachio paste.
5. Pour the hot cream over them. Mix until smooth.
6. Use an immersion blender to emulsify everything until smooth, shiny, and homogeneous.
7. Pour in the 272 g cold heavy cream and blend again briefly until fully combined.
8. Cover with plastic wrap touching the surface and refrigerate for at least 8 hours, ideally overnight.
9. The next day, whip the ganache to a soft-medium peak texture.
10. It should be smooth, airy, and pipeable, not over-whipped.
11. For the financier make a brown the butter.
12. Melt the butter in a saucepan over medium heat until it becomes golden brown and smells nutty.
13. Strain it and let it cool slightly.
14. In a bowl, combine: icing sugar, almond flour and flour
15. Add the egg whites and mix gently with a spatula or whisk until combined.
16. Do not whip them — just mix.
17. Stir in the honey and pistachio paste until smooth.
18. Pour in the warm browned butter gradually and mix until the batter is smooth.
19. Bake at 170°C for about 12–15 minutes, or until lightly golden and just cooked through.
20. Let it cool completely, then cut into sticks.

## Pistachio Dessert

21. For the assembly whip the pistachio ganache until soft-medium peaks.
22. Pipe the ganache on film making 3 strips.
23. Put one piece of pistachio financier.
24. Pipe a small amount of pistachio praline into the middle.
25. Close with more ganache over the all dessert.
26. Close the film and make a shape of real pistachio.
27. Freeze the desserts until completely solid, ideally overnight.
28. Glazing / Finishing
29. Remove the film from the frozen desserts.
30. For the coating melt the cocoa butter gently.
31. Melt the white chocolate separately.
32. Mix the melted white chocolate and melted cocoa butter together.
33. Add fat-soluble coloring and blend well until the color is even.
34. Let the glaze cool to about 32–35°C for coating.
35. Then keep most of the glaze green.
36. Color a small part red.
37. Lightly drizzle or splash the darker color over the green coating before it fully sets.
38. Dip them with the green white-chocolate cocoa-butter glaze.
39. Create the marbled effect.
40. Decorate with icing sugar.
41. Defrost before serving.
42. Let the desserts thaw in the fridge for about 4–6 hours before serving.
43. Enjoy!