

Apricot & Pistachio Entremet

The sweetness of Andros Professional's Apricot Spreads enhances the creamy, nutty pistachio, matching it in flavor intensity. Bites of soft, ripe apricot play off the crisp, buttery cake, intermingled with sweet white chocolate and crunchy pistachios.

INGREDIENTS

Pistachio Cream

- 6 Egg yolks
- 240mL (8fl oz) Whole milk
- 200g (7oz) Sugar
- 2 sheets Gelatin (silver)
- 75g (2.6oz) Pistachio paste
- 120g (4.2oz) Whipped cream
- 5mL (1tsp) Vanilla extract
- 3g (.5tsp) Salt

Pistachio Cake

- 60g (2.2oz) Pistachio flour
- 100g (3.7oz) All-purpose flour
- 8g (.2oz) Corn starch
- .6g (1/8tsp) Baking soda
- 1.2g (1/4tsp) Baking powder
- Pinch salt
- 38g (1.4oz) Unsalted butter
- 38mL (1.2oz) Olive oil
- 110g (4oz) Sugar
- 1 Egg
- 115mL (3.9fl oz) Buttermilk
- 5mL (1tsp) Vanilla extract

Garnish

- 223g (8oz) **ANDROS Professional Apricot Spreads**
- 54g (2oz) White chocolate shavings
- 54g (2oz) Toasted pistachios

serves 8



FEATURED INGREDIENT



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INSTRUCTIONS

Pistachio Cake

1. Cream together butter, oil, and sugar.
2. Add egg and vanilla.
3. Alternate with sifted, dry ingredients and buttermilk, scraping down the bowl as you go.
4. Bake in a line 6" cake pan @ 350°F for approximately 10 minutes.
5. Unmold and chill.

Pistachio Cream

1. Bloom gelatin in cold water, set aside.
2. On low heat, steep milk and vanilla.
3. Whisk together yolks, sugar, and salt.
4. Bring milk to a boil and temper with egg mixture.
5. Cook to a thickened custard; fold in gelatin.
6. Strain and chill immediately.
7. Once cooled, fold in pistachio paste and whipped cream.
8. Pour pistachio/cream mixture into a 6" acetate lined ring mold.
9. Gently place chilled cake round, centered in mold. Chill.
10. Once cream has set, unmold.
11. 11. Spoon Andros Professional Apricot Spreads in the center and top with pistachios and white chocolate shavings.