

Pistachio, Raspberry, Long Pepper and Lime

36x36x1 cm frame

Raspberry and long pepper paste

500 g	Raspberry pulp
4 g	Yellow pectin
35 g	Sugar (1)
420 g	Sugar (2)
70 g	Glucose syrup DE 40
6 g	1:1 citric acid solution
3 g	Powdered long pepper
2 g	Lime zest

Combine the sugar (1) with the pectin. Heat the pulp in a pan. When it reaches 40°C, add the sugar and pectin mixture. Gradually add the sugar (2) and glucose syrup. When it reaches 65° Brix, add the citric acid, powdered long pepper and finely chopped lime zest. Using the frame, pour to a thickness of 0.5 cm.

Pistachio ganache

95 g	Water
3.5 g	Soy protein
22.5 g	Dextrose
30 g	Powdered sorbitol
25 g	Glucose syrup DE 40
160 g	Praliné 70% Pistachios
45 g	Pure 100% pistachio paste
127 g	Cocoa butter
2.5 g	Salt

Heat the cocoa butter to 45°C. Heat the water to 35°C, add the sugars then the soy protein and combine using a hand-held mixer. Combine the praliné and pistachio paste. Pour the water mixture over the praliné and paste, and emulsify using a hand-held mixer. Then gradually add the cocoa butter. Temper at 23°C then pour into the frame on top of the fruit paste, filling to the top. Leave to set in the refrigerator for several hours, and then transfer to a chocolate warmer at 18°C. Decorate with the glaze and cut into squares using a guitar cutter.

Pistachio glaze

700 g	Praliné 70% Pistachios
300 g	Cocoa butter

Heat the cocoa butter to 45°C and combine with the praliné. Set aside in the warmer at 40°C until needed.

Other

QSP	Inaya™ 65% dark chocolate couverture
QSP	Metallic green paint (cocoa butter, titanium colouring, metallic green colouring)

Assembly

Dip the squares in the couverture. Place a drop of metallic green paint on top. Use an empty dropper to blow air over the droplet of glaze. Store at 18°C.

