

# Strawberry Pistachio Basket



<b>RECIPE QUANTITY</b>	3	pieces of 24 x 11 cm / 9.45 x 4.33 inches	<b>RECIPE NUMBER</b>	TO20507
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## Sponge with almond-pistachio paste

360 g Pistacia 10%, Bakeable filling almond pistachio	12.7oz
420 g fresh eggs	14.82oz
3 g salt	0.11oz
120 g butter	4.23oz
3 g baking powder	0.11oz
70 g pastry flour type 400	2.47oz

Mix the pistacia 10% and 50 g / 1.76 oz of the egg together until smooth before slowly adding the salt and remaining eggs and whipping on 2nd speed on the machine for approx. 15 - 20 minutes. Heat the butter until browned and then leave to cool before adding to a portion of the sponge mixture. Sift the flour and baking powder together and add to the sponge mixture. Finally fold in the butter mixture.

Yields 1 Silpan mat 36 x 56 cm / 14.37 x 22.05 inches

Baking temperature: 190°C / 374°F  
Baking time: 15 - 18 minutes

## Strawberry jelly

250 g strawberry purée	8.82oz
125 g granulated sugar	4.41oz
6 g pectin NH	0.21oz
250 g strawberry puree	8.82oz
10 g Gelatine mix solution	0.35oz

Bring the first strawberry purée amount to the boil. Mix the pectin and sugar, add and re-boil. Mix the second strawberry amount with the Gelatine Mix and add to the first strawberry mixture.

## Gelatine mix solution

100 g gelatine powder	3.53oz
600 g water	21.16oz

Bloom the gelatine approx. 10 mins. in cold water. Afterwards heat up and leave to cool. Use for further processing or refrigerate.

## Pistachio Mousseline

415 g milk 3.5%	14.64oz
105 g granulated sugar	3.7oz
40 g pasteurised liquid egg	1.41oz
60 g past. liquid egg yolk	2.12oz
35 g Vanilla cream powder, Custard powder with vanilla, Warm	1.23oz
240 g Pistachiosa F, Filling pistachio Firm	8.47oz

Prepare a pastry cream with the milk, sugar, whole egg and egg yolk and the vanilla cream powder. Leave in the refrigerator until cold and set. Beat well until smooth and put to one side. Warm the Pistachiosa to 30°C / 86°F and whisk until creamy before then slowly adding to the pastry cream and mixing all together to obtain a smooth and homogeneous texture.

## Almond Sable Pastry

500 g butter	17.64oz
240 g granulated sugar	8.47oz
3 g salt	0.11oz
1 g Bourbon vanilla bean (1 pc = 4g) 1/4 piece	0.04oz
150 g fresh eggs	5.29oz
600 g pastry flour type 400	21.16oz
140 g almonds peeled, ground	4.94oz

Beat the butter, sugar, salt and the scraped vanilla seeds to obtain a creamy mixture. Slowly add the eggs. Mix in the sifted flour and almonds and place for min. 2 hours in the refrigerator.

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## Decoration, chocolat basket

500 g Edelweiss 36%, White chocolate couverture, Rondo	17.64oz
10 g Colored cocoa butter brown, Cacao butter with colour	0.35oz

Temper white couverture and spread on foil, allow to crystallise until it has a wax like texture and cut to the following dimensions:

2 short sides à 11 x 6 cm / 4.33 x 2.36 inches

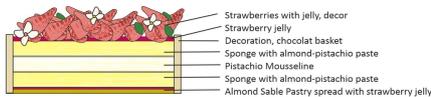
2 long sides à 24 x 6 cm / 9.45 x 2.36 inches

8 slats à 1.5 x 6 cm / 0.59 x 2.36 inches

2 bars à 1.5 x 11.5 cm / 0.59 x 4.53 inches

Leave the couverture pieces crystallise overnight, scratch/draw on the top with a fine wire brush to imitate a wooden structure, assemble with tempered couverture. Make and cut out the "Strawberry" spray stencil, spray the lettering with brown cocoa butter on both of the long sides.

## Structure



## Strawberry Pistachio Basket

<b>960 g Sponge with almond-pistachio paste</b>	<b>33.86oz</b>
<b>640 g Strawberry jelly</b>	<b>22.58oz</b>
<b>895 g Pistachio Mousseline</b>	<b>31.57oz</b>
<b>360 g Almond Sable Pastry</b>	<b>12.7oz</b>
<b>500 g Decoration, chocolat basket</b>	<b>17.64oz</b>
<b>600 g fresh strawberries</b>	<b>21.16oz</b>

## Sablé

Roll out the Sablé dough to 2 mm / 0.079 inch, cut 3 rectangles of 11 x 24 cm / 4.33 x 9.45 inches, bake. Bake at 165°C / 329°F for ca. 15 - 20 minutes

## Strawberry jelly

Pour strawberry jelly into a Flexipan mat of 35 x 28 cm / 13.78 x 11.02 inches and freeze.

## Finishing

Cut out the pistachio sponge and place into a frame of 33 x 24 cm / 12.99 x 9.45 inches. Fill with pistachio mousseline and spread level before placing on a second layer of the pistachio sponge. Lay on the cut out frozen strawberry jelly and freeze before cutting into blocks of 11 x 24 cm / 4.33 x 9.45 inches. Spread some of the remaining strawberry jelly on the baked sable rectangles before placing the cut out blocks on top. Rearrange the chocolate basket and garnish with fresh strawberries and glaze with strawberry jelly and decorating.

## FELCHLIN PRODUCTS

CF93	Colored cocoa butter brown, Cacao butter with colour
CS84	Edelweiss 36%, White chocolate couverture, Rondo
DC53	Pistachiosa F, Filling pistachio Firm
KB07	Pistacia 10%, Bakeable filling almond pistachio
UE03	Vanilla cream powder, Custard powder with vanilla, Warm

Please note: Some products are not available in all markets

# Strawberry Pistachio Basket



**Recipe number :** TO20507

**Description :** Strawberry pistachio cake in a white couverture basket

<b>Sales data :</b>		<b>Nutritional values per 100 g :</b>	
Shelf life	1 day	Kilocalorie (kcal)	280
Selling days	1 day	Kilojoule (kJ)	1171
Selling price		Lipids	15.92 g
Selling unit	1 piece	saturated fatty acids	8.15 g
		Carbohydrates	28.54 g
		of which sugars	22.01 g
		Proteins	5.03 g
		Salt	0.22 g

## **Declaration :**

Strawberries 22%, sugar, **eggs, whole milk, butter**, invert sugar, **wheat flour**, cacaobutter, **almonds, whole milk powder, pistachio 2%, egg yolk**, water, hardened palm kernel oil, **skimmed milk powder**, maize flour, humectant (E420: sorbitol), maize flour, sunflower oil, hardened coconut fat, **soya**, confectionary mass (cacao butter, colours (tartrazine FD&C Yellow No. 5, sunset yellow FCF, allura red AC FD&C Red No. 40, indigotine, brilliant blue FCF FD&C Blue No. 1)), gelling agent (pectin), edible salt, raising agent (baking powder), edible gelatine, **emulsifier (soy lecithin)**, flavour, preservative (E202: potassium sorbate), vanille, acidifier (E330: citric acid), colouring agents (riboflavin, sunset yellow S, beta-carotene), dried glucose syrup, nettle extract, vanilla extract, gelling agents (carbo bean gum, guar gum), vanilla extract Madagascar, colouring agent (carotene)

State 14.02.2023

Information relating to shelf life and sales days are for reference value only

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Allergen information is compliant with current Swiss legislation