

Wonderful lemon, vanilla whipped cream, shortbread hazelnuts and pistachio cream - Virtual Workshop Version

Recipe for 2



Description

Another way to see and make a pie, with the base being a very soft and yummy cake... one bite at a time !

Note

You can always replace the lemon juice with orange juice, or any other citrus.

Ingredients

Lemon cookie

- 115 Gr Butter
- 2 Unit(s) Lemon zests
- 115 Gr Sugar
- 2 Unit(s) Egg
- 115 Gr Flour
- 1 Tsp Baking powder
- 3 Unit(s) Lemon juice
- 60 Gr Icing sugar

Vanilla Chantilly

- 175 Ml 35% whipping cream
- 2 Tsp Vanilla extract
- 2 Tbsp Sugar

Pistachio cream

- 75 Ml Milk
- 75 Ml 35% cooking cream
- 2 Unit(s) Egg yolk
- 15 Gr Sugar
- 1 Leaf(ves) Gelatin
- 125 Gr White chocolate

Hazelnuts

- 0.75 Cup(s) Hazelnuts
- 0.50 Cup(s) Icing sugar
- 1 Tbsp Water

- 1 Tbsp Pistachio paste

Finishing touches

- 25 Gr Milk chocolate
- 1 Unit(s) Lime zest(s)

Preparation

- Preparation time **90 mins**
- Preheat your **Oven** at **375 F°**

To prepare before class

Ingredients

Make sure all of your ingredients are weighed and measured. Keep the bowl and cream in the fridge for the Chantilly.

Butter the cookie mould, then add sugar on all the surfaces.

Material

1 electric mixer (ideally), or a mixing bowl and a whisk.

1 mixing bowl, 1 small cooking pot, 1 whisk, 1 rubber spatula, 1 recipient (fridge)

1 mixing bowl and 1 whisk

2 piping bags, 1 fluted nozzle

1 cake mould, about 9 inches

1 zester

2 clean rags and 1 dressing plate

Lemon cookie and syrup

Cookie

In a bowl, whisk the soft butter with the sugar and lemon zests, add the eggs 1 by 1, then incorporate, with the rubber spatula, the lemon juice, flour and the baking powder.

Then pour your cookie batter In the mould (buttered and sugared), place in the oven for about 25 minutes (8-9 inch diameter).

Syrup

In a mixing bowl, mix in the juice of two lemons and the icing sugar, gently place it in the microwave just to warm it up a little.

Flip over the cookie (ideally on a grill) once out of the oven, water/sprinkle it with the lemon syrup.

Vanilla Chantilly

Get your cold bowl with the cream out of the fridge, add the vanilla and sugar. Whisk it until nice and thick, not too thick. We just want to be able to hold it over our head without it falling. Keep in the fridge.

Pistachio cream

In a bowl combine the sugar and the egg yolks and beat until light and fluffy. In a pot combine the

milk, the pistachio paste and the cream and bring to a boil. Add the vanilla seeds and the pod. Pour this hot liquid over the egg yolks stirring constantly. Return to the stove and cook until thickened. Pour hot liquid over white chocolate and gelatin and stir to combine. Set aside to cool.

Hazelnuts

In a mixing bowl, mix all the ingredients together, once the hazelnuts are fully covered in sugar, spread them in a baking sheet with parchment paper.

Place the baking sheet in the oven for 4 to 6 minutes, once nice and cold, separate them with your fingers.

Dressing

Gently put the cookie on your favorite plate, make sure it's nice and cold.

Let your creativity guide you for the presentation, but here is our take on it.

Make nice balls or rosettes with the vanilla chantilly, some pistachio cream here and there. Then add the caramelized hazelnuts sprinkled all over.

Finish with the zest of a lime and small broken up pieces of milk chocolate.

Bon appétit!