



PISTACHIO ENTREMET



ENTREMET

Entremets historically referred to small dishes served between courses but in modern times more commonly refers to a type of dessert.

For modern pastry chefs, an entremet is a multi-layered mousse-based cake with various complementary flavors and varying textural contrasts.

MOUSSELINE

Mousseline is hollandaise sauce mixed with whipped cream. Hollandaise sauce is an emulsion of egg yolk, melted butter, and lemon juice (or a white wine or vinegar reduction). It is usually seasoned with salt, and either white pepper or cayenne pepper.

PRALINE

Praline is a form of confection containing at a minimum culinary nuts and sugar and cream is a common third ingredient.



COMPOTE

Compote is made of whole or pieces of fruit in sugar syrup. Whole fruits are cooked in water with sugar and spices. The syrup may be seasoned spices and compote is served either warm or cold.

WHIPPED GANACHE

Whipped ganache is a mixture of cream and chocolate where the cream used is heavy cream. The heavy cream can be cooked as well as can be whipped. Firstly the ganache is made then it is kept in the fridge until it cools then it is whipped.

CRUMBLE

A crumble is a crumbly mixture of fat (usually butter), flour, and sugar that can be made in a sweet or savoury version, although the sweet version is much more common.

GLAZE

A glaze in cooking is a coating of a glossy, often sweet, sometimes savoury, substance applied to food typically by dipping, dripping, or with a brush.

FEUILLENTINE

Feuillentine is a crispy confection made from thin, sweetened crêpes. The crêpe batter is baked for a few minutes, and the crêpes are allowed to cool; as they cool, they become crisp.

NAPPAGE

The glaze is used to cover fruit on a fruit tart or other baked goods, to make the fruit pieces shiny, prevent them from drying out, and to retard oxidation.

PREMIUM BAKING SCHOOL



PISTACHIO PRALINE

FOR THE CONFIT			COSTING (In ₹)		NO. OF PORTIONS: 1
INGREDIENTS	QUANTITY		WHOLESALE	M.R.P.	
	In gms	In cups			
Pistachios	168 g	1+1/4 cup	336	369.6	
Caster Sugar	97 g	½ cup	5.6	11.6	
Water	29 ml	2 tbsp	0.6	0.6	
Vanilla	0.87 g	¼ tsp	1	1	
Elle n Vire Cream	120 g	½ cup	69	75	
TOTAL			₹ 412.2	₹ 457.8	INSTRUCTIONS
METHOD <ol style="list-style-type: none"> In a saucepan combine water and sugar together now turn on the heat and bring it to 118C. When It reaches 118C add in pistachios and stir it. Continue heating until the sugar gets caramelized then remove it on the mat. When it cools down grind it and remove it in a bowl then add cream to it. Now stir it properly until cream combines and forms a paste. 					For every 50 g of pistachio powder add 30 g cream

PISTACHIO PASTE

FOR THE PASTE			COSTING (In ₹)		NO. OF PORTIONS: 1
INGREDIENTS	QUANTITY		WHOLESALE	M.R.P.	
	In gms	In cups			
Pistachios	100 g	½ cup	200	220	
TOTAL			₹ 200	₹ 220	
METHOD <p>Place the pistachio in a grinder and keep on grinding It until pistachio leaves its fat and becomes paste.</p>					



CINNAMON WHIPPED GANACHE

<u>FOR THE WHIPPED GANACHE</u>			<u>COSTING (In ₹)</u>		<u>NO. OF PORTIONS: 1</u>
<u>INGREDIENTS</u>	<u>QUANTITY</u>		<u>WHOLESALE</u>	<u>M.R.P.</u>	
	In gms	In cups			
Elle n vire	400 g	2 cups	230	250	
Milk couverture	200 g	1 cup	96	98	
Cinnamon powder	2.5 g	1 tsp	2.5	3	
Agar agar	8 g	4 tsp	64	64	
TOTAL			₹ 392.5	₹ 415	
<u>METHOD</u>					
1. In a saucepan collect cream, agar agar and cinnamon powder together.					
2. Now whisk it until it combines a little then turn on the heat and make it warm while whisking it.					
3. In a new bowl melt the chocolate and keep aside. Once the cream gets warm add it to the chocolate and mix.					
4. Once the ganache is formed, keep it in the refrigerator until it cools down.					

PISTACHIO MOUSSELINE

<u>FOR THE MOUSSELINE</u>			<u>COSTING (In ₹)</u>		<u>NO. OF PORTIONS: 1</u>
<u>INGREDIENTS</u>	<u>QUANTITY</u>		<u>WHOLESALE</u>	<u>M.R.P.</u>	
	In gms	In cups			
Elle n vire	98 g	½ cup	56.35	61.25	
Salted Butter	45 g	3 tbsp	14.4	20.25	
100% pistachio paste	30 g	2 tbsp	60	66	
TOTAL			₹ 130.75	₹ 147.5	<u>INSTRUCTIONS</u>
<u>METHOD</u>					
1. In a bowl whip butter and pistachio paste together until soft and fluffy.					
2. In another bowl whip the cream until soft peaks and fold in the butter mix.					



PISTACHIO SPONGE

<u>FOR THE SPONGE</u>			<u>COSTING (In ₹)</u>		<u>NO. OF PORTIONS: 1</u>
<u>INGREDIENTS</u>	<u>QUANTITY</u>		<u>WHOLESALE</u>	<u>M.R.P.</u>	
	<u>In gms</u>	<u>In cups</u>			
Flour	45 g	1/3 cup	1.17	1.75	
Salted butter (melted)	15 g	1 tbsp	4.8	13.5	
Caster Sugar	4 g	1 tsp	0.5	1	
Baking soda	1.3 g	¼ tsp	0.5	0.5	
Baking powder	0.5 g	1/8 tsp	0.5	0.5	
Condensed milk	75 g	¼ cup	23.5	23.5	
Water	30 ml	2 tbsp	0.6	0.6	
Vinegar	3.5 ml	1 tsp	0.5	2.5	
Vanilla essence	1 ml	¼ tsp	1	1	
Salt	-	A Pinch	0.5	0.5	
100% Pistachio paste	38 g	1 tbsp + 1 tsp	76	76	
TOTAL			₹ 90.57	₹ 102.35	<u>INSTRUCTIONS</u>
<u>METHOD</u>					<p>Make sure no lumps are left.</p>
<ol style="list-style-type: none"> 1. Preheat oven at 180°C OTG MODE: UPPER ROD+LOWER ROD +FAN). Line a baking tray with silicone mat/butter paper. 2. In a bowl, sift together flour, baking powder, baking soda and salt. Then add in the sugar and pistachio paste. 3. In another bowl combine all the wet ingredients i.e. melted butter, condensed milk, water, vinegar and vanilla essence. Now add the wet ingredients into dry ones in batches (to avoid flour pockets) and mix until fully incorporated. 					
					<u>OVEN TEMPERATURES</u>



<p>4. Now pour the batter in lined tray and spread it flat evenly (0.5 mm thickness) using a palette knife.</p> <p>5. Bake it at 180°C (OTG MODE: LOWER ROD ONLY) for 15-20 minutes or until a toothpick inserted at centre comes out clean.</p>	<p>OTG 180°C (lower rod only) DECK OVEN Upper temperature – 140°C Lower temperature – 180°C UNOX 130°C, Fan speed – 1, Humidity – 0</p>
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PISTACHIO FEUILLENTINE

<u>FOR THE FEUILLENTINE</u>			<u>COSTING (In ₹)</u>		<u>NO. OF PORTIONS: 1</u>
<u>INGREDIENTS</u>	<u>QUANTITY</u>		<u>WHOLESALE</u>	<u>M.R.P.</u>	
	<u>In gms</u>	<u>In cups</u>			
Dark Couverture Chocolate	45 g	¼ cup	20.47	20.92	
Elle n vire	40 g	3 tbsp	23	25	
Pistachio Praline	12 g	1 tbsp			
100% pistachio paste	37 g	2+1/2 tbsp	74	74	
Salt	A pinch	-	0.5	0.5	
Wafers	35 g	-	31.5	31.5	
TOTAL			₹ 149.47	₹ 151.92	<u>INSTRUCTIONS</u>
<u>METHOD</u>					
<ol style="list-style-type: none"> In a bowl melt the chocolate and add warm cream to it. In a new bowl mix pistachio praline, salt and 100% pistachio paste, once it combines then add ganache to it. Now add crushed wafers to it and mix until it combines. 					



CHERRY COMPOTE

<u>FOR THE COMPOTE</u>			<u>COSTING (In ₹)</u>		<u>NO. OF PORTIONS: 1</u>
<u>INGREDIENTS</u>	<u>QUANTITY</u>		<u>WHOLESALE</u>	<u>M.R.P.</u>	
	<u>In gms</u>	<u>In cups</u>			
Cherry puree / chopped cherries	150 g	½ + 1/8 cup	113.25	113.25	
Orange juice	61 g	¼ cup	5.1	5.1	
Cinnamon powder	-	¼ tsp	1	1	
Star anise	1 nos.	-	1	1	
Pectin NH	3g	½ + ¼ tsp	34.77	34.77	
Caster Sugar	30 g	2 tbsp	1.74	3.6	
TOTAL			₹ 156.84	₹ 158.72	<u>INSTRUCTIONS</u>
<u>METHOD</u> <ol style="list-style-type: none"> 1. In a bowl collect orange juice, star anise and cinnamon powder together. Keep it aside for 10 - 15 minutes to let all the spices infuse in juice. 2. Now in a saucepan, heat sugar until it reaches amber colour and deglaze it with orange juice, remove it from heat. Whisk in pectin NH and boil it again. 3. Now sieve it in a bowl and add cherry puree/chopped cherries to it. Now mix and combine both of them. 					

LEMON CRUMBLE

<u>FOR THE CRUMBLE</u>			<u>COSTING (In ₹)</u>		<u>NO. OF PORTIONS: 1</u>
<u>INGREDIENTS</u>	<u>QUANTITY</u>		<u>WHOLESALE</u>	<u>M.R.P.</u>	
	<u>In gms</u>	<u>In cups</u>			
Flour	145 g	½ cup	151	151	
Almond flour	120 g	1+1/4 cup	100.8	144	
Caster Sugar	120 g	½ cup + 1 tbsp	6.96	14.4	



Salted Butter (cold)	109 g	1/3 cup + 1 tbsp	8.25	12	
Lemon zest	1 nos.	-	3	3	
TOTAL			₹ 270.01	₹ 324.4	<u>OVEN TEMPERATURES</u>
<u>METHOD</u> <ol style="list-style-type: none"> 1. In a bowl take cold butter diced in small cubes and add flour, sugar, almond flour and lemon zest to it. 2. Now using your fingertip combine them and form a dough. 3. Keep it in the freezer until needed. 					<p>OTG 200°C (upper rod + lower rod)</p> <p>DECK OVEN Upper temperature – 200°C Lower temperature – 200°C</p> <p>UNOX 160°C, Fan speed – 1, Humidity – 0</p>

MIRROR GLAZE

FOR THE GLAZE			COSTING (In ₹)		<u>NO. OF PORTIONS: 1</u>
<u>INGREDIENTS</u>	<u>QUANTITY</u>		<u>WHOLESALE</u>	<u>M.R.P.</u>	
	In gms	In cups			
Elle n Vire Cream	110 g	1/3 cup	63.25	68.75	
Water	150 ml	½ + 1/8 cup	3	3	
Caster Sugar	175 g	½ + 1/3 cup	10.15	21	
Pectin X58	5 g	1+1/4 tsp	32.55	32.55	
White couverture	120 g	1/2 + ¼ cup	115.2	211.2	
Yellow powdered colour	1 g	-	5	8	
Green powdered colour	1 g	-	5	8	
TOTAL			₹ 234.15	₹ 352.5	



<p><u>METHOD</u></p> <ol style="list-style-type: none"> 1. Place the cream and water together in a saucepan and begin heating to 40°C. Meanwhile, place the sugar and pectin in a separate bowl and combine well. 2. Once the water and cream mixture reaches 40°C, remove from the heat. Stirring continuously, slowly add in the combined sugar and pectin. Continue stirring and return to heat. 3. Dissolve the sugar and pectin and bring the mixture to 99°C. Once heated, pour mixture into a jug and add in the white chocolate. Add color and blend with a stick blender on low speed, being careful not to introduce too many air bubbles. 4. Cover with plastic wrap, ensuring the plastic is touching the surface of the glaze to prevent a skin forming. Use the glaze between 30 to 35C. 	<p>Be careful of the temperatures.</p>
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FOR THE GARNISH			COSTING (In ₹)		NO. OF PORTIONS: 1
INGREDIENTS	QUANTITY		WHOLESALE	M.R.P.	
	In gms	In cups			
Nappage	30 g	2 tbsp	11.85	12.9	
+	+	+	+	+	
Water	10 ml	2 tsp	0.2	0.2	
Cherries	6-8 pieces	-	20	20	
Pistachio	6-8 pieces	-	16	17.6	
Gold leaf	As required	-	5	5	
TOTAL			₹ 53.05	₹ 55.7	



ASSEMBLY

1. In a 12 cm ring place pistachio praline in it, 1 cm thick and freeze it. In a 10 cm ring, place pistachio feuillentine 1 cm thick, spread it evenly and freeze it.
2. Now take pistachio sponge cut it with 12 cm ring and pipe mousseline on it in a spiral form. Now pipe cherry compote between the spirals and freeze.
3. Now grate lemon crumble and freeze it. Then place a 20 cm ring and spread the crumble in it 1 cm thick.
4. Place 18 cm ring in 20 cm ring on the top of crumble and randomly place the crumble in the 2cm space which is let between the two rings.
5. Freeze the arranged crumble and bake it at 200C for 15 minutes or until it gets golden colour.
6. Now take 16 cm ring and semi-whip the cinnamon whipped ganache then pipe it. Place pistachio praline then pipe whipped ganache. Now place the pistachio sponge (assembled with mousseline and cherry compote) upside down in the ring and pipe the whipped ganache to fill the ring till the top.
7. Place it in the freezer for at least 10 hours. Now remove the entremets from the ring and glaze it then place it in the center of the crumble.
8. Now place feuillentine in the center of entremets and place glazed cherry and pistachios on it. Garnish it with some gold leaf.