



BRONTE PISTACHIO DESSERT - JORDAN PILARSKI

👨‍🍳 Advanced level

*Pistachio Dessert by **Jordan Pilarski***

Representing Bronte, Sicily

PISTACHIO FINANCIER

Powdered Sugar
Pistachio Flour
Pastry Flour
Baking Powder
[JoyPaste Pistachio 100%](#)
Egg Whites
Butter 82%
Trimoline

440g
160g
160g
4g
40g
440g
240g
20g

- Slowly brown the butter. Strain and set aside. Keep the butter hot.
- Combine all of the dries together.
- Add the Trimoline and 25% of the whites, the hot butter to the dries. Mix to incorporate.
- Add the remaining whites.
- When the mix cools to 30°C, add the alcohol.

DARK CHOCOLATE CITRUS CREMEUX

Milk
Cream
Egg Yolks
[Reno X 64 % Dark Chocolate](#)
Gelatin
Water
[Cocoa Nibs \(Domori\)](#)
Orange Zest ½ ea.
Orange Peel Cubes

325
325g
130g
300g
5g
25g
25g
1/2qb
20g

- Bloom gelatin in water
- Heat milk and cream in a pot until almost boil
- Temper in egg yolks and cook to nappe
- Pour over chocolate and bloomed gelatin and blend until smooth
- Fold in cocoa nibs, orange zest, and orange peel
- Mold and freeze

DARK CHOCOLATE PISTACHIO DIP

[Nobel Bitter](#)
Cocoa butter
Canola oil
[Pistacchio Tritato Sgusciato](#)

500g
400g
50g

- Slowly melt chocolate and cocoa butter over a double boiler
- Once melted whisk in canola oil and fold in pistachios
- Dip items when frozen for best finish
- The dessert is finished with: Chococream Pistachio, Chocosmart Dark