

Pistachio Fondant with Rooibos Ice Cream



0 made it | 0 reviews



- Sub Category Name
Food
Sweets
- Recipe Source Name
Shangri-la Tea Cuisine
- Activities Name
Real High Tea

Used Teas



t-Series Natural
Rosehip with
Hibiscus

Ingredients

Pistachio Fondant with Rooibos Ice Cream

- 145g Milk
- 290g Cream
- 85g Sugar
- 100g Egg yolk
- 30g Dilmah Rooibos Tea leaves



For the pistachio cremeux

- 480g Cream 35%
- 160g Egg yolk
- 100g Sugar
- 60g Pistachio paste felchlin
- 2g Gelatin

For the almond tuille

- 1pc Orange
- 40g Flour
- 125g Icing sugar
- 40g Butter

For the sable dough

- 250g Flour
- 90g Sugar
- 30g Almond powder
- 1g Salt
- 150g Butter

For the pistachio dacquoise

- 110g Pistachio paste
- 120g Egg yolk
- 150g Sugar
- 135g Almond paste
- 150g Egg
- 20g Flour
- 75g Egg white
- 60g Brown butter

Methods and Directions

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- Make anglise cream.
- Assemble / Finishing
- Combine the sugar and egg yolk and pistachio paste, whisk just until the sugar dissolves.
- Bring the milk to the boil, whisk the hot milk into the pistachio egg mix .Return the custard to the saucepan. cook the custard over low heat until 82 C. Add in the gelatin and mix well, Strain and pour onto the prepare mould.



- For the orange tuille melt the butter and add in to the sifted flour and add in the orange juice, mix till a smooth dough is made .Place in a bowl and rest in the fridge overnight. To use the mixture spread on a slipat and bake at 180°C.
- Bake at 170 C till golden in color , cool and cut 5 square
- Roll out th dough to 2 cm dust with some chop pistachio
- Cut the dough 5 cm
- Using a peeler peel the side of the
- Bring the water to the boil blanch the orange a few times , then place in sugar syrup cook for 15 mins till candied
- Cut the grape fruit and orange segments
- Slice the kumquat
- Make a template and spread the pistachio paste onto it
- Place the pistachio cremeux on the pistachio paste and decorate as required

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