

Pistachio Souffle

Category: Dessert

Mandarin Oriental Hyde Park, London
Head Chef, Chris Staines

Ingredients:

Chocolate sauce

480g Water
440g Sugar
1L Whipping cream
120g Cocoa

Preparation of Chocolate Sauce

Bring water, sugar and cream to boil, add the cocoa and cook for a further 5 minutes. Keep refrigerated.



Pistachio Patisserie (Soufflé Base)

1,5pints Milk
300g Pistachio paste
12 Yolks
0,5pint Milk
100g Sugar
120g Flour

Preparation of Pistachio Patisserie

Bring 1.5pints milk to boil and whisk it on to a pistachio paste. Blend with a hand blender your yolks and ½ pint of milk. Add your sugar and flour to this mixture and mix well. Then add this mix to your pistachio milk mix, over a low heat and simmer, cook out this mixture for a further 3 minutes, allow to cool. Place a sheet of clingfilm on top of the mix to stop a skin forming.

Pistachio Ice cream

900g	Milk
900g	Cream
300g	Pistachio paste
18	Yolks
225g	Sugar

Preparation of Pistachio Ice Cream

Bring pistachio paste, milk and cream to boil, whisk yolk and sugar till creamy and then add this to hot cream base whisk continuously. Pass through a chinoise and allow to cool. After churning fold through chopped pistachios.

Pistachio Tuille

500g	Sugar
150g	Glucose
10ml	Lemon juice
60ml	Water
100g	Chopped pistachio

Preparation of Pistachio Tuille

Bring sugar, glucose, lemon juice and water to 140°C. Add your chopped pistachios to mix and pour onto silicon mats. Allow to cool. Break up glucose mix and soak in smaller quantities for when required. Before service, heat desired quantity in low oven or under heat lamp and by gently stretching, form desired sha.

Weight Measures Conversions:

¼ ounce	8 grams
½ ounce	15 grams
1 ounce	30 grams
4 ounces	115 grams
8 ounces	230 grams
16 ounces	455 grams (1 pound)
2.2 pounds	1 kilogram
1 cup	25 CL - 2.5DL - 250ML