

STRAWBERRY COFFEE WITH OPERA CAKE AND PISTACHIO AMARETTO JUICE

🕒 60 min. 🍷 Difficult



MATERIALS

Mixer / Blender
Saucepan
Sieve
Baking Paper
Bowl

RECOMMENDED NESPRESSO COFFEES



INGREDIENTS

For The Cream Cut With
Coffee

400 G Of Cream

400 G Of White Chocolate

400 G Of Whipped Cream

Gelatine Sheets

Capsules Of Arpeggio Grand
Cru

Tablespoons Of Trablit

For The Pistachio Juice

450 G Of Pistachio Paste

350 G Of Water

15 G Of Starch Potato

10 G Of Amaretto

For The Pistachio Crumble

100 G Of Green Sicilian

LET'S MAKE IT!

- Melt the white chocolate with the cream, pour out boiling
- Stir the gelatine previously well softened, add the Arpeggio and coffee extract
- Fold in whipped cream
- Refrigerate
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- **For the crispy Jivara:**
- Melt the butter and milk chocolate in a Bain Marie
- Mix the praline and glittery feuilletine with a beater
- Stir the chocolate into the mixture you have made
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- **For the green Sicilian pistachio crumble:**
- Mix the previously roasted pistachios using a blender
- **For the Pistachio Amaretto Juice:**
- Combine all ingredients in a saucepan
- Bring to the boil
- Pass through a sieve
- **Assembling the Jivara coffee dessert:**
- Spread the feuillantine between 2 sheets of baking paper over 4 mm
- Remove the paper from the top
- Place a shape the same size as the sheet of baking paper on top of the feuillantine, which has not yet set
- Pour the cut white coffee cream over the feuillantine
- Put the dessert in the freezer for 30 minutes
- **Preparation of the balsamic vinaigrette:**
- Put the Cucuron olive oil, balsamic vinegar, espresso, lemon juice and caster sugar in a bowl
- Mix well using a whisk
- Put aside
- **Dressing and finishing:**
- Remove the dessert from the freezer, detailing strips 5cm long and 1cm wide

Pistachios
For The Crispy Jivara
400 G Of Praline
250 G Of Glittery Feuillantine
150 G Of Milk Chocolate
65 G Of Butter

For The Balsamic Vinaigrette
Tablespoon Of Balsamic
Vinegar
Tablespoons Of Olive Oil
Tablespoon Of Coffee
Tablespoon Of Lemon Juice
Pinches Of Caster Sugar
Trimming
Trays Of Mara Des Bois Or
Strawberry Or Garigquette

- Sprinkle the surface with the pistachio crumble
- Design a comma with pistachio sauce on a plate
- Place a strip of pistachio dessert on the left side
- Season the strawberries with balsamic vinaigrette in a bowl having previously removed the stems and cut them into two
- Garnish the dish with a strawberry leaf

INSPIRATIONS

