

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
Pistachios

For The Crispy Jivara

HOW TO MAKE !

- 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
- Sprinkle the surface with the pistachio crumble
- Design a comma with pistachio sauce on a plate

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

- 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

