

# Petit Gateau Pistachio

Elevate your taste experience with our Petit Gateau Pistachio recipe – a symphony of flavours and textures that will delight your senses. This masterpiece boasts a pistachio financier, where the nutty richness of pistachios meets the lightness of a meringue, harmonised by tropical notes.

## Passion fruit meringue

100g passion fruit puree  
200g ovablanca

**METHOD.** Whip all ingredients for 5 min in a kitchen machine.

## Pistachio financier

65g whole egg  
25g egg yolk  
40g & 90g sugar  
110g pistachio powder  
25g flour  
1 vanilla-pod  
55g melted butter  
40g egg white

**METHOD.** Whip the egg white and sugar. Mix the whole egg, egg yolk, sugar, pistachio powder, flour and vanilla-pod. Add the melted butter. Add the meringue. Bake for 25 min at 180°C.

## Passion fruit crèmeux

100g passion fruit puree  
40g whole egg  
30g egg yolk  
30g sugar  
9g gelatine mass  
40g butter

**METHOD.** Heat the passion fruit puree, whole egg, egg yolk and sugar until 83°C. Add the gelatine mass and cool down until 38°C. Add the butter (at room temperature) and mix.

### Notes

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