

Chocolate Orange Cream with Pistachio Financier



0 made it | 0 reviews



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A scenic property located in the heart of Sri Lanka's capital, The Waters Edge is a calming oasis that is well known for its captivating culinary treats. Represented by Buddika Samarasekera & Ishafahan Dain.

- Sub Category Name

Food

Sweets

- Recipe Source Name

Real High Tea 2014/15 Volume 1

Used Teas



t-Series Moroccan
Mint Green Tea

Ingredients

Chocolate Orange Cream with Pistachio Financier
Chocolate ball

- 250ml milk
- 250ml cream
- 100g egg yolk
- 80g sugar
- 600g dark chocolate
- 15g gelatin
- 15g orange compote (see recipe below)

Orange Compote

- 125g water
- 60g sugar
- 25g corn syrup
- 3 nos orange

Pistachio Financier

- 200g almond powder
- 70g cashew powder
- 500g icing sugar
- 70g flour
- 250g egg white
- 250g hazelnut butter
- 5 tbs pistachio paste

Methods and Directions

Chocolate Orange Cream with Pistachio Financier

Chocolate ball

- Boil milk and cream.
- In a separate bowl mix together egg yolk and sugar and add it in to the boiled milk mixture.
- Mix in chopped dark chocolate and melt. Add gelatin and mix well.

Orange Compote

- Boil water, sugar and corn syrup.
- As it boils add the peeled and quartered orange wedges and cook until reaches compote stage.

Pistachio Financier

- Mix together almond powder, cashew powder, icing sugar and flour and set aside.
- Beat egg whites and fold into powder mixture.



- Heat butter till you get a burnt aroma and fold into above mixture.
- Finally mix in the pistachio paste. Bake in oven at 150°C for 20 minutes.

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