



A picture taken during Vincent Boué's workshop

Pistachio Stick–Raspberry Crunchy

A recipe by Vincent Boué, a "Meilleur Ouvrier de France" chef



Pistachio Pariani « verde Di bronte DOP » ice cream

- 1000 g Whole milk 3.6% Fa
- 71 g Skim milk powder 0% Fat
- 135 g Milk cream 35% Fat
- 210 g Sucrose (white sugar powder)
- 71 g Atomized glucose syrup DE33 Sosa
- 33 g Sosa Invert Sugar
- 170 g Pure pistachio paste " Verdi Di Bronte DOP " Pariani
- 8,5 g Emulsified stabilizer (procrema 5) SOSA

1698 g Total weight

Make the ice cream mix: in a pasteurizer (or a cooking pot), place the ingredients in the following order: whole milk and skim milk powder first, then the sugars (sucrose, dehydrated glucose, and invert sugar by removing 10% sucrose, or 21 g) at + 25°C, followed by cream at + 35°C, and finish with the emulsified stabilizer (to which we add the remaining 10% of sugar, 21 g) at + 45/55°C. Pasteurize at + 85°C.

Add the pure pistachio paste. Mix and cool at + 4°C.

Leave to mature for at least 8 hours at +4°. Mix, turbinate, and extract before using.

Store at -18°C.

Meeker Raspberry Adamance Full Fruit Sorbet

- 1000 g Meeker raspberry pulp Adamance
- 380 g Sucrose (white sugar powder)
- 120 g Atomized glucose syrup (DE33) SOSA
- 494 g Water
- 6 g ProSORbet 5 Sosa

2000g Total Weight

Make the sorbet mix: make a syrup with water, sugars (sucrose and dehydrated glucose by removing 10% sucrose, or 38 g) at + 25°C, then add the stabilizer (to which the sucrose, 38g remaining was added) to + 45/55°C.

Pasteurize at + 85°C. Mix and cool to + 4°C.

Let mature for 4 to 6 hours at + 4°C.

Add the raspberry purée.

Mix, turbine and extract before serving. Store at -18°C.

Meeker Raspberry Confit

- 250 g Whole raspberry meeker**
- 200 g Sucrose (white sugar powder)**
- 1/2 g Lemon zest (not processed)**
- 1 g Vanilla bean of Madagascar Norohy**

451 g Total weight

Cook all ingredients at +105°C. Clear, film, and set aside before use.

Crunchy shell

- 1000 g Opalys 33% white chocolate Valrhona + green natural food coloring**
- 160 g Cocoa butter Valrhona**
- 100 g Grape seed oil**
- 300 g Chopped pistachio "Verde Di Bronte DOP" Pariani**

1560 g Total weight

Melt the white chocolate, grape seed oil and cocoa butter at +50°C. Use at +35°C.
Use at +35°C to add the chopped pistachio