

Pistachio Cream

Hands-on Time 15 minutes

Ingredients

50g Pistachios (shelled)
2 Egg yolks
100g Caster sugar
25ml Water
125g Unsalted butter (softened)

Equipment

Food processor or blender
Large bowl
Electric whisk
Saucepan
Spatula
Jam or electric thermometer

Grind/blitz the pistachios until you have a paste and set aside.

Add the egg yolks to the large bowl and whisk until thick.

Add the caster sugar and water to the saucepan.

Stir using a spatula. Remove the spatula and place the pan over a medium-high heat.

Leave the sugar until it has dissolved and turned into a syrup with a temperature of 120°C/248°F.

Whisk the egg yolks again and slowly pour the syrup on top of them.

Whisk for one minute.

Whilst still whisking gradually add the butter until all of it has been incorporated and whisk for another minute.

Finally, add the ground pistachios whisking again until combined.

Leave the cream to cool, stirring occasionally. It should thicken even more as it gets colder.

Enjoy!