

Pistachio Dessert Creams (Danette Style)

Ingrédients

- 35g cornstarch (you can reduce to 30g if you prefer a slightly less firm dessert cream)
- 500g full-fat liquid cream
- 25g sugar
- 100g pistachio puree
- 150g full-fat liquid cream
- 15g icing sugar
- 1 teaspoon orange blossom extract (adjust according to the orange blossom you use and your tastes)

Préparation

1. When I posted the recipe for the creamy dulcety chocolate dessert a few days ago, several of you asked me if it was possible to replace the chocolate with pistachio puree.
2. The proportions are not the same due to the presence of cocoa butter in the chocolate, so I embarked on the very quick preparation of these very indulgent little desserts (to which I added orange blossom whipped cream), and here is the recipe: Ingredients: I used the Norohy orange blossom from Valrhona: code ILETAITUNGATEAU for 20% off the entire site (affiliate).
3. I used pistachio puree and pistachios from Koro: code ILETAITUNGATEAU for 5% off the entire site (non-affiliate).
4. Gradually dilute the cornstarch with cold cream.
5. Add the sugar.
6. Place the saucepan on the heat and thicken over medium heat, stirring constantly; the cream needs to be at a low boil for about 2 minutes for the cornstarch to cook.
7. Off the heat, add the pistachio puree.
8. Mix well, then pour the creams into individual pots and refrigerate until completely cooled.
9. Then, whip the liquid cream with the icing sugar and orange blossom to make whipped cream, and pipe it onto the creams.
10. Add a few crushed pistachios, then enjoy!