

Gâteau pistache & fraise

Ingrédients

- 110g sugar
- 110g softened butter
- 150g flour
- 7g baking powder
- 50g softened butter
- 40g pistachio puree
- 80g powdered sugar
- 100g pistachio powder
- 10g cornstarch
- 80g egg
- 30g pistachios
- 70g strawberries
- 200g liquid cream
- 25g powdered sugar
- 30g pistachio puree
- 125g diced strawberries

Préparation

1. Strawberry season has well and truly started a few weeks ago, and I intend to take advantage of it as I do every year!
2. It's one of my favorite fruits, if not my favorite, so you'll see a lot of recipes with strawberries.
3. I'm starting with an ultra-famous and delicious combination, with pistachio of course.
4. A very simple and yummy cake, composed of a Breton shortbread, a pistachio & strawberry cream, a strawberry brunoise and a pistachio whipped cream.
5. Prep time : 1 hour + 1 hour rest + 30 minutes cooking Pour un gâteau de 20 cm de diamètre : Breton shortbread : 3 egg yolks sugar softened butter flour baking powder Whisk the egg yolks with the sugar, then add the softened butter.
6. Finish by stirring in the flour and baking powder.
7. Form a ball, crush it, wrap it and put it in the refrigerator for at least 1 hour.
8. Next, place the dough between two sheets of parchment paper and roll it out into a 20cm diameter circle, with an 8cm diameter circle in the center.
9. Bake the shortbread in the preheated oven at 180°C for 12 minutes.
10. Pistachio cream : softened butter pistachio puree powdered sugar pistachio powder cornstarch egg pistachios strawberries Mix the butter with the pistachio puree, powdered sugar, pistachio powder and cornstarch.
11. When the mixture is homogeneous, add the eggs, then the whole pistachios and the diced strawberries.
12. Pour the pistachio cream over the pre-baked shortbread and bake again at 180°C for 15 to 20 minutes.
13. Unmold, then let cool.
14. Pistachio & strawberry whipped cream : liquid cream powdered sugar pistachio puree diced strawberries Whip the cream with the powdered sugar.
15. When it has a whipped texture, add the pistachio puree and whip again for a few seconds.
16. Spread a thin layer of whipped cream on the cake.

17. Next, pipe some whipped cream inside and outside the cake so that the diced strawberries are spread in the middle.

18. Cover the strawberries by piping the remaining whipped cream on top.

19. Decoration : A few strawberries A few pistachios Decorate with a few slices of strawberries and whole pistachios, then enjoy!

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