

La Merveille Raspberry Pistachio

Ingredients

For approximately 6 people

Pour la meringue

4 bancs d'œufs

200 g de sucre blanc

1 zeste de citron

2 cercles à pâtisserie de 20 cm de diamètre

600 à 800 g de framboises lavées et séchées

Pour la crème

Une brique de 20 cL de crème fraîche liquide très froide (pour la monter en chantilly)

3 grosses cuillères à soupe de fromage blanc

2 cuillères à soupe de sucre en poudre

2 grosses cuillères à soupe de pâte de pistache

Preparation

The meringue

1. Preheat the oven to 120°C.
2. Beat the egg whites until stiff,
3. Meanwhile, grate the lemon zest. As soon as the whites are whipped, add the lemon zest and sugar little by little. Continue to whisk the whites for 5 minutes.
4. Divide the whites into two pastry circles, placed on a baking tray covered with baking paper. Add a little more material to the edges of the circle. Reduce the oven temperature to 100°C and cook for 2h30. It's good to do this step the day before and let the meringue finish cooking with the oven off overnight.

The cream

1. Whip the crème fraîche into whipped cream, and add the two spoonfuls of sugar.
2. Add the pistachio paste mixed with the fromage blanc (the mixture must be homogeneous).

Assembly

1. Remove the meringue from the circles.
2. Wash one of the circles and line it with a plastic pastry strip.
3. In this circle, place one of the meringue discs. Cover with half of the cream.
4. Arrange the raspberries on the cream, they must be tight and occupy the entire disk in one thickness. Add a little cream to smooth the surface.
5. Place the second disk of meringue on top, upside down (to have the smooth side on top).
6. Then distribute the rest of the cream, smooth and place the rest of the raspberries on top.
7. Leave to rest for 2 hours in the freezer, then store in the fridge.