

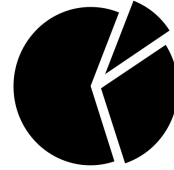
# Pistachio & Raspberry Cookies



LEVEL: ADVANCED



1-2 HOURS



SERVES: 6 COOKIES

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## **Ingredients**

### **Pistachio Cookie**

250g Unsalted Butter, Soft  
90g Light Brown Sugar  
3g Vanilla Bean Paste  
3g Salt  
48g Whole Egg + 16g Egg Yolk  
80g Pistachio Paste  
300g Plain Flour  
4.5g Baking Powder

### **Pistachio Paste**

300g Unsalted, Raw Pistachios  
4-6 Tbsp Groundnut Oil (or any flavourless oil)

### **Raspberry Cremeux**

300g Raspberry Puree  
7g Sugar  
6g Pectin NH  
40g Egg Yolks  
70g Soft, Unsalted Butter

**Slivered Pistachios, Raspberry Jam & Pistachio Paste To Decorate**



## **Equipment**

Stand Mixer or Large Bowl  
Spatula  
Baking Tray  
Food Processor  
Sieve  
Hand Blender  
Wire Cooling Rack  
4" Ring Molds  
Medium Saucepan  
Silicon Mat  
Piping Bags  
Round Tip Piping Nozzle

## **Method**

### **Pistachio Paste**

This will make slightly more than you need, but it can be hard to blend a smaller quantity as the blades of the food processor will not quite pick it up.

1. Take a medium saucepan and fill it with water. Bring the mixture to a boil then turn off the heat so it is no longer bubbling.
2. Add the raw pistachios into the water and place a lid on. Let them steep in there for 1-2 minutes.

- **300g Raw, Unsalted Pistachios**

3. Immediately drain the pistachios and place them onto a tea towel.
4. Rub the pistachios vigorously in the tea towel to try and remove all of the brown skins on the outside. If they do not come off by rubbing with the tea towel, then you can peel them off individually by hand - it takes a bit of time but is worth it for the colour at the end!
5. Once you have skinned all of the pistachios, place them onto a tray and roast them very briefly at 165C for around 8-10 minutes. That will help to dry them out every so

slightly.

6. Once baked, take them out and let them cool completely. Then place the pistachios into a high powered food processor. Start blending on a low speed and slowly drizzle in about 1-2 Tbsp of neutral, groundnut oil. This will help to loosen the mixture slightly.
7. As you are blending, it may initially look quite dry and crumbly, but as you keep blending, the natural oils from the pistachios should also release and leave you with a nice smooth paste.
8. Scrape down the bowl as needed and keep blending, drizzling in more oil as needed. You are looking for a paste that is smooth and almost has the consistency of natural peanut butter. Once it is finished, set it to one side in a jar.

## **Raspberry Cremeux**

\*Ignore the part in the video where I mention gelatin - I meant to say pectin!

1. In a small bowl, whisk together the sugar and pectin NH - pectin NH is essentially a thickener that we use. It is important to whisk it with the sugar.
  - **7g Sugar**
  - **6g Pectin NH**
2. Then into a medium saucepan, add the egg yolk and the sugar, pectin mix.
  - **40g Egg Yolks**
3. Whisk it together until it is lighter in consistency - don't worry if it looks slightly lumpy - as it gets heated the lumps will disappear.
4. Pour in the raspberry puree then place the pan onto a medium heat.
  - **300g Raspberry Puree**
5. Keep whisking the mixture until it begins to bubble and boil. As it heats, the lumps should disappear.
6. Once it does reach a boil, pass the mixture through a sieve, on top of a large jug.

7. Then take the soft butter, and blend this in just a piece at a time.

- **70g Soft, Unsalted Butter**

8. Cover the surface of the mixture and refrigerate overnight.

### **Pistachio Shortbread**

1. Pre-heat your oven to 175C / 350F non-fan assisted.

2. Into the bowl of a stand mixer, add the soft unsalted butter, sugar, salt & vanilla.

- **250g Unsalted Butter, Soft**
- **90g Light Brown Sugar**
- **3g Vanilla Bean Paste**
- **3g Salt**

3. Beat the mixture for 2-3 minutes until it is fluffier in consistency.

4. Next, pour in the egg and beat until combined.

- **48g Whole Egg + 16g Egg Yolk**

5. Add in your pistachio paste and beat the mixture again, Scrape down the bowl as needed to ensure the pistachio paste is fully incorporated.

- **80g Pistachio Paste**

6. Finally, whisk together the flour and baking powder in a separate bowl, and then tip this mixture in. Mix on a low speed just until it is combined.

- **300g Plain Flour**
- **4.5g Baking Powder**

7. Once the dough has pulled together, line your baking tray with a baking mat and your ring molds. Ensure to line the inside of the ring mold with parchment paper to ensure the cookie doesn't stick.

8. Measure the cookie dough so that you have around 100-110g of dough per ring mold (note - if you are using smaller ring molds then you can scale down the weight of the

dough ball per cookie)

9. Use your hands to press the cookie dough evenly into the ring mold, trying to make it as flat as possible. Wetting your hands slightly can make this a little easier.
10. Place the tray of cookies into the oven and bake for around 18 minutes or until lightly golden around the edge.
11. Remove them from the oven and carefully peel off the ring molds. Lift the cookies up and allow them to cool for about 10 minutes on a wire rack.

## Assembly

1. Remove the raspberry cremeux from the fridge and place it into a stand mixer. Whisk it on a medium speed until it is slightly lighter. It won't necessarily thicken like a whipped cream so don't worry as we are not looking for that. Simply whisk it for 2-3 minutes on a medium high speed until it appears slightly lighter in consistency.
2. Add the mixture into a piping bag fitted with a small round tip nozzle. Meanwhile, add some raspberry jam into a piping bag.
3. Take the cooled cookie, and pipe small dots of raspberry jam into the cookie. You don't need too much as it is quite sweet.
4. Take any leftover pistachio paste, and pipe small dollops of this onto the cookie too.
5. Pipe the raspberry cremeux in small dots over the cookie.
6. Finally, add a few fresh raspberries and crushed pistachios.
7. The raspberry cremeux can soften at room temperature if it is particularly warm, so it is best to keep the cookie cool/chilled and then leave them at room temperature about 30m before serving.