



PROFESSIONAL

# PISTACHIO BASQUE CHEESE



AVONMORE  
PROFESSIONAL  
PRODUCT USED

Avonmore Professional  
35.5% Whipping Cream



MAKES ONE 16CM ROUND CAKE



### INGREDIENTS LIST

#### PISTACHIO CHEESE FILLING

- 220g Cream cheese
- 40g Pistachio paste
- 110g Granulated Sugar
- 150g Egg
- 15g Egg yolk
- 200ml Avonmore Professional 35.5% Whipping Cream
- 3g Lemon juice
- 8g Flour
- 4g Corn starch

**Step 1:** Mix cream cheese, pistachio paste, sugar, flour and corn starch.

**Step 2:** Add egg cream and lemon juice and mix well.

**Step 3:** Preheat the oven to 210°C. Add mixture to cake tin and bake in the preheated oven for approx 15 minutes.

#### PISTACHIO CHANTILLY

- 250ml Avonmore Professional 35.5% Whipping Cream
- 50g Mascapone
- 21g Granulated Sugar
- 21g Pistachio paste

**Step 1:** Whip all the ingredients in a mixer until desired consistency.

**Step 2:** Pipe onto cooled baked basque cake.

