



Pistachio Raspberry Crisp Cone

Prep time: 60 Cook Time: Servings: 12

Regional North American, Kids, Desserts, Flour Tortillas, Fine Dining, Casual Dining, Catering, Sweets & Desserts

Ingredients

INGREDIENT	CODE	PREP	QUANTITY
6" Heat Pressed Flour Tortillas	10400		12 Each
Egg		lightly beaten	As Needed
Butter		melted	As Needed
Dark Chocolate		melted	18 Oz.
Pistachios		shelled, toasted, finely chopped	4 Oz.
Raspberries		fresh	48 Each
Pistachio Pastry Cream			3 cup

Instructions

1. Form flour tortilla into a cone shape and brush the edges together with egg wash to seal. Thread edges together with a toothpick to hold their shape. Brush cones with butter and place a small, oven safe dipping cup in the mouth of the cone to help hold the shape. Place cones on parchment lined baking sheet and bake in convection oven at 350°F for 12-15 minutes or until crisp. Let cool.
2. Dip the top end of cones in the dark chocolate and immediately roll in chopped pistachios. Drop a dollop of chocolate in the bottom of each cone to seal. Allow chocolate to cool and harden.
3. To serve, place 1 raspberry in the bottom of the cone and top with ¼ cup pastry cream. Top the pastry cream with an additional 3 raspberries.



Pistachio Pastry Cream

Prep time: 90 Cook Time: 30 Servings:

Ingredients

INGREDIENT	CODE	PREP	QUANTITY
Pistachios		shelled, finely ground	1 cup
Milk		whole	1 Pint
Salt			pinch
Egg Yolks			4 Each
Sugar			1/4 cup + 2 Tbsp.
Cornstarch			2 Tbsp.
Butter		unsalted	1 Tbsp.
Vanilla Extract			2 tsp.
Heavy Cream			6 1/2 Oz.

Instructions

1. In a pot over medium heat, combine milk, pistachios and salt, and heat until just simmering. Remove from heat and allow to sit for 15 minutes. Strain through a fine sieve and discard solids. Measure out 1½ cups of the pistachio milk. Add more milk if needed.
2. In a separate bowl, whisk together sugar and egg yolks until glossy and well combined. Whisk in cornstarch. Slowly add pistachio milk to the egg mixture, whisking constantly until cream thickens and ingredients are evenly incorporated.
3. Strain mixture into a saucepan and cook over medium heat, stirring constantly, until a slow boil begins. Allow mixture to boil 1-2 minutes or until well thickened, stirring constantly. Remove from heat and stir in butter and vanilla. Pass mixture through a fine sieve and transfer to a mixing bowl. Refrigerate until completely cooled.
4. Whip cream until hard peaks form. Fold into pastry cream. Reserve refrigerated.

