LEMON & OLIVE OIL CHANTILLY WITH RASPBERRY, PISTACHIO & CHOCOLATE

by Chef Ajay Chopra



Serves: **4 px** Preparation time: **15 min** Cooking time: **10 min**

INGREDIENTS

100 g	**Dark chocolate**		**Belgium**
100 g	**Butter cookies**		**France**
250 g	**Whipping cream**		**France**
30 g	**Bardejovský Med / Med z Bardejova**		**Slovakia**
100 g	Raspberry purée		Local ingredient
40 g	Pistachio paste		Local ingredient
20 g	Pistachio		Local ingredient
30 g	Sugar		Local ingredient
20 g	Lemon juice		Local ingredient

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PREPARATION

1. Prepare the chocolate crumble: Melt the dark chocolate and mix it with the crushed butter cookies.
2. Spread the mixture onto a tray, chill until firm, then break into small pieces.
3. Prepare the Chantilly: Whip the cream with the icing sugar until light and fluffy.
4. Add the olive oil: Slowly drizzle in the olive oil while continuing to whip. Add the lemon juice and lemon zest, and whip until smooth and creamy.
5. Assemble the dessert: Place a layer of chocolate crumble in a small serving glass. Add the raspberry purée on top.
6. Add the Chantilly: Pipe the olive oil and lemon Chantilly over the raspberry purée.
7. Garnish: Finish with a small amount of pistachio paste, chopped pistachios and fresh lemon zest.
8. Serve: Keep chilled until ready to serve.

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