SWEET WINE SAVOIARDI MILLE-FEUILLE WITH RASPBERRY, PISTACHIO & CHOCOLATE BUTTER ICING

by Chef Ajay Chopra



Serves: **4 px** Preparation time: **20 min** Cooking time: **15 min**

INGREDIENTS

70 ml	**Pays d'Oc**		**France**
20 g	**Bardejovský Med / Med z Bardejova**		**Slovakia**
15 g	**Dark chocolate**		**Belgium**
30 g	**Butter**		**Ireland**
30 g	**Cream**		**Belgium**
80 g	Raspberry purée		Local ingredient
150 g	Savoiardi cookies		Local ingredient
50 g	Pistachio paste		Local ingredient
60 g	Raspberry		Local ingredient
20 g	Pistachio		Local ingredient
10 g	Lemon juice		Local ingredient
5 g	Mint		Local ingredient
60 g	Sugar		Local ingredient

PREPARATION

1. Prepare the sweet wine fruit: Heat the sweet white wine, honey, raspberry purée and lemon juice together. Reduce slightly until the mixture becomes glossy and thick. Allow to cool completely.

2. Prepare the Savoiardi crunch: Crush the Savoiardi into small pieces. Toss them with the melted butter and sugar, then toast in a pan until golden and crisp. Set aside to cool.

3. Prepare the chocolate butter icing: Melt the dark chocolate. Whip the butter and icing sugar until light and fluffy. Slowly incorporate the melted chocolate and cream, mixing until smooth and fluffy. Transfer to a piping bag.

4. Assemble: Place a small layer of Savoiardi crunch on a canapé spoon. Add a small amount of the sweet-wine raspberry mixture, then pipe the chocolate butter icing on top.

5. Garnish: Finish with pistachio paste, a fresh raspberry, chocolate shavings and chopped pistachios.

EU QUALITY SCHEMES



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