

# BELCOLADE CASSIS PISTACHIO KADAYIF

Complexity level



Created by Michel Eyckerman

Indulge in this exquisite plant-based dessert featuring cassis filling, kadayif pistachio and a light pistachio mousse made with creamy **Belcolade Selection M. Douceur Plant-Based Cacao-Trace** chocolate.



## COMPOSITION

For 30 portions (100g each)

1. Cake pistachio
2. Pistachio kadayif filling
3. Cassis filling
4. Plant-based mousse with pistachio
5. Chocolate spray
6. Pistachio creamy
7. Crispy cookie

## INGREDIENTS

| 1. Cake pistachio                   | 15g/portion |
|-------------------------------------|-------------|
| Plant-based almond milk             | 90 g        |
| Vegetable oil                       | 250 g       |
| Apple sauce                         | 200 g       |
| <b>PatisFrance Pistachio Powder</b> | <b>175g</b> |
| Sugar                               | 150 g       |
| Invert sugar                        | 65 g        |
| Baking powder                       | 15 g        |
| Pastry flour                        | 420 g       |

| 2. Pistachio Kadayif filling                                  | 15g/portion |
|---------------------------------------------------------------|-------------|
| <b>Belcolade Selection M. Douceur Plant-Based Cacao-Trace</b> | <b>25g</b>  |
| Kadayif                                                       | 150 g       |
| Coconut oil (deodorized)                                      | 25 g        |
| <b>PatisFrance Praliné Pistache 52%</b>                       | <b>75g</b>  |
| <b>PatisFrance Pralirex Pistache</b>                          | <b>125g</b> |
| Salt                                                          | 1 g         |

| 3. Cassis filling     | 15g/potion |
|-----------------------|------------|
| Cassis fruit (frozen) | 300 g      |
| Sugar                 | 150 g      |
| Inulin (or sugar)     | 50 g       |
| Pectin NH             | 10 g       |
| Lemon juice           | 15 g       |

## PREPARATION

### Composition part

- Sieve all the dry ingredients together.
- Mix all the ingredients together to obtain a homogeneous cake batter.
- Spread out on a baking tray of 30x40cm's approximately 1cm thick.
- Bake at 170°C for about 20 minutes with closed dampers.
- Leave to cool down after baking and cut out circles of 5cm diameter.

### Composition part

- Bake the kadayif golden brown with the coconut oil in a pan and leave to cool down.
- Melt the **Belcolade Selection M. Douceur Plant-Based Cacao-Trace** chocolate.
- Add the **PatisFrance Praliné Pistache 52%** and the **PatisFrance Pralirex Pistache** to the chocolate and mix with a spatula.
- Add the baked kadayif and salt and mix again with a spatula.
- Scoop 15g per portion in a circle of 5cm diameter and flatten it out.
- Put this in the freezer as a preparation.

### Composition part

- Warm up the cassis and the sugar to above 50°C.
- Dry mix the inulin (or sugar) with the pectin and add it to the cassis mixture while continuously mixing with a whisk.
- Add the lemon juice and boil for 2 minutes.
- Leave to cool down in a bowl and mix occasionally with a spatula.
- Pour the cassis filling into silicone half-sphere molds of 4cm diameter, 15g each.
- Put in the freezer as a preparation.

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## INGREDIENTS

### 4. Plant-based mousse pistachio 40g/portion

|                                                               |             |
|---------------------------------------------------------------|-------------|
| <b>Belcolade Selection M. Douceur Plant-Based Cacao-Trace</b> | <b>400g</b> |
| <b>PatisFrance Pralirex Pistache</b>                          | <b>120g</b> |
| <b>Puratos Ambiante Chocolate Flavor</b>                      | <b>450g</b> |
| Plant-based almond milk                                       | 225g        |
| Plant-based almond milk                                       | 75g         |
| Pectin                                                        | 3g          |
| Sugar                                                         | 20g         |

### 5. Chocolate spray 2g/portion

|                                                               |             |
|---------------------------------------------------------------|-------------|
| <b>Belcolade Selection M. Douceur Plant-Based Cacao-Trace</b> | <b>100g</b> |
| <b>Belcolade Pure Prime Pressed Cocoa Butter Cacao-Trace</b>  | <b>100g</b> |

### 6. Pistachio creamy 10 g/portion

|                                          |             |
|------------------------------------------|-------------|
| <b>PatisFrance Praliné Pistache 52%</b>  | <b>150g</b> |
| <b>Puratos Miroir L'Original Neutral</b> | <b>150g</b> |
| Water                                    | 80g         |

### 7. Cookie 3g/portion

|                                      |             |
|--------------------------------------|-------------|
| <b>PatisFrance Pralirex Hazelnut</b> | <b>50g</b>  |
| <b>Puratos Mimetic Incorporation</b> | <b>170g</b> |
| Almond paste 50% (marzipan)          | 100g        |
| Sugar                                | 150g        |
| Hazelnut powder                      | 50g         |
| Plant-Based milk (almond milk)       | 40g         |
| Vanilla                              | 2g          |
| Baking powder                        | 2g          |
| Salt                                 | 2g          |
| Flour                                | 375g        |

## PREPARATION

### Composition part

- Semi-whip the **Puratos Ambiante Chocolate Flavor** and the almond milk (75g) until soft peaks form.
- Dry mix the sugar and the pectin.
- Heat the almond milk (225g) to approximately 50°C and add the sugar-pectin mixture.
- Bring this composition to a boil for 1 minute and add this to the **Belcolade Selection M. Douceur Plant-Based Cacao-Trace** chocolate.
- Mix with a whisk to obtain a ganache texture and add the **PatisFrance Pralirex Pistache**.
- Mix to obtain a homogeneous texture of 35°C.
- Add the semi-whipped **Puratos Ambiante Chocolate Flavor** and mix gently with a spatula.
- Use the mousse immediately.

### Composition part

- Melt both ingredients together to 40°C and mix with an immersion blender.
- Spray over the frozen dessert.

### Composition part

- Mix the **PatisFrance Praliné Pistache 52%** with the water to achieve a smooth consistency.
- Add the **Puratos Miroir L'Original Neutral** and mix with a spatula to a homogeneous texture.
- Spread the pistachio creamy out on a silicone sheet at 2mm thickness and put it in the freezer.
- Cut out circles with a dough cutter of 4cm diameter to decorate the top of the dessert.

### Composition part

- Mix the almond paste with the sugar and hazelnut powder in a kitchen robot using the flat beater.
- Add the **Puratos Mimetic Incorporation**, the **PatisFrance Pralirex Hazelnut** and the plant-based milk.
- Mix in all the other ingredients to obtain a homogeneous dough.
- Leave the dough to rest for 1 hour in the fridge.
- Roll it out to 2mm thick and cut into desired shape.
- Bake the cookies on a Silpain® for about 12 minutes at 165°C with open dampers.
- Leave them to cool down.

## Assembly

- Put some pistachio mousse in a mold for small entremets of 6cm diameter and 4cm high.
- Insert the cassis filling followed by a layer of the Pistachio kadayif filling and finish with a layer of the cake pistachio.
- Freeze the dessert and demold after to spray with the chocolate spray.
- Put a layer of the pistachio creamy on top and decorate with chocolate decorations made from **Belcolade Selection M. Douceur Plant-Based Cacao-Trace** chocolate.

| Nutritional value per 100g* | Energy (kJ / kcal) | Fat / Saturated Fat | Carbohydrates / Sugars | Fibers | Proteins |
|-----------------------------|--------------------|---------------------|------------------------|--------|----------|
|                             | 350.48 / 1465.69   | 18.69 g / 8.1 g     | 37.88 g / 23.23 g      | 1.69 g | 5.46 g   |

\*Indicative values based on theoretical calculations.

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