



PROFESSIONAL

# PISTACHIO BASQUE CHEESE



AVONMORE  
PROFESSIONAL  
PRODUCT USED

**Avonmore Professional  
Cream Cheese 1kg**

**Avonmore Professional  
35.5% Whipping Cream**



MAKES ONE 16CM ROUND CAKE



### INGREDIENTS LIST

#### PISTACHIO CHEESE FILLING

- Avonmore cream cheese 450g
- Granulated sugar 110g
- Corn flour 15g
- Pistachio paste 40g
- Eggs 3 @55g each
- Avonmore Professional 3 5.5% Whipping Cream 180g

**Step 1:** Pre heat oven to 210 C / 410F.

**Step 2:** Line a 7" round tin with parchment paper.

**Step 3:** Mix cream cheese in mixer with paddle attachment.

**Step 4:** Add sugar and corn flour and mix.

**Step 5:** Scrape down your bowl add eggs and beat for 2 mins.

**Step 6:** Add the mix to the lined tin filling  $\frac{3}{4}$  way to the top.

**Step 7:** Bake in pre heated oven for 30 mins allow to cool and set.

#### PISTACHIO CHANTILLY

- 350g Avonmore Professional 35.5% Whipping Cream
- 50g mascarpone
- 20g sugar
- 15g pistachio paste

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

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

