

# *The raspberry wonder pistachios*

## *Ingredients*

For around 6 people

### **Pour la meringue**

4 bancs d'œufs

200 g de sucre blanc

1 zeste de citron

2 cercles à pâtisserie de 20 cm de diamètre

600 à 800 g de framboises lavées et séchées

### **Pour la crème**

Une brique de 20 cL de crème fraîche liquide très froide (pour la monter en chantilly)

3 grosses cuillères à soupe de fromage blanc

2 cuillères à soupe de sucre en poudre

2 grosses cuillères à soupe de pâte de pistache

## *Preparation*

The meringue

1. Preheat the oven to 120 ° C.
2. Mount egg whites in snow,
3. Meanwhile, grate the lemon zest. As soon as the whites are mounted, add the lemon zest and the sugar little by little. Continue whisk the whites for 5 minutes.
4. Divide the whites in two pastry circles, placed on a baking sheet covered with baking paper. Put a little more material on the edges of the circle. Lower the oven temperature to 100 ° C and cook for 2:30. It's good to do this step the day before and let the meringue finish cooking, oven turned off, overnight.

The cream

1. Mount the fresh whipped cream, and add the two spoonfuls of sugar.
2. Add the pistachio paste mixed with cottage cheese (the mixture must be homogeneous).

Assembly

1. Take off the meringue from the circles.
2. Wash one of the circles and double it with a strip of baking plastic.
3. In this circle, put one of the meringue records. Cover with half the cream.
4. Place the raspberries on the cream, they must be tight and occupy the whole disc on a thickness. Add a little cream to smooth the surface.
5. Place over the second meringue disc, upside down (to have the smooth side on top).
6. Then distribute the rest of the cream, smooth and arrange the rest of the raspberries on it.
7. Let stand for 2 hours in the freezer, then keep in the fridge.