



PISTACHIO, ORANGE BLOSSOM & OLIVE OIL ICE LOLLIES

30 ICE LOLLIES

Pierre-Henry Lecompte | Pastry Chef



PISTACHIO/SEA SALT PRALINÉ

300 g of whole pistachios
200 g of raw almonds
250 g of sugar
100 g of water
QS of sea salt

Roast the almonds and pistachios for 15 minutes at 160°C.
Make a blonde caramel with the sugar and water.
Pour the caramel over the almonds and pistachios, then let it cool.
Use a food processor to make the praline with the caramel, almonds, pistachios, and a pinch of sea salt.
Set aside.

PISTACHIO ICE CREAM

(For 1 liter of ice cream)

500 g of whole milk
100 g of heavy cream
100 g of Sevarome pure Sicilian pistachio paste
120 g of egg yolks
100 g of sugar
20 g of Sevarome atomised glucose
4 g of Sevarome Sevagel stabiliser emulsifier

Mix together the powders (sugar, Sevarome atomised glucose, and Sevarome stabiliser emulsifier), then pour and whisk with the egg yolks until pale.
Heat the milk and cream.
Next, prepare a custard base reaching 85°C.
Off the heat, emulsify and blend in the Sevarome pure Sicilian pistachio paste.
Allow to cool, then cover with film.
Let mature for 24 hours in a cold environment before churning.

ORANGE BLOSSOM/OLIVE OIL SORBET ---

Base syrup:

500 g of water

65 g of Sevarome atomised glucose

250 g of sugar

28 g of sugar

4 g of Sevarome Sevagel stabiliser emulsifier

Sorbet:

250 g of heavy cream

250 g of whole milk

25 g of olive oil

500 g of base syrup

20 g of Sevarome orange blossom water

Heat the water, Sevarome atomised glucose and sugar to 40°C. Then add the sugar and Sevarome stabiliser emulsifier previously mixed together. Heat to 85°C, then cool immediately (preferably prepared the day before). Using an immersion blender, emulsify the base syrup with the cream, milk, olive oil, and orange blossom water from Sevarome. Reserve in a positive cold, cover with cling film. Allow to mature for 24 hours in a positive cold before churning.

PISTACHIO WHITE COATING ---

750 g of white chocolate

50 g of grape seed oil

25 g of cocoa butter

QS of whole pistachios

QS of Sevarome green powdered colouring (optional / for marbling)

Roast the pistachios for 15 minutes at 160°C, then chop them into pieces using a knife.

Melt the white chocolate at 35°C/40°C, emulsify with the grape seed oil and cocoa butter.

Maintain at 30°C/35°C for use.

ASSEMBLY

Sangle the Silikomart Magnum moulds.

Pipe pistachio ice cream, orange blossom/olive oil sorbet, and pistachio/sea salt praliné into the moulds. Line the base of the moulds alternating between ice cream and sorbet, and place the wooden stick in the centre. Add a generous amount of pistachio praline to the centre. Continue layering with alternating ice cream and sorbet. Smooth the surface and chill in a negative cold environment. Unmould and dip into the coating mixture (you can sprinkle with pistachio shards right after coating).

Enjoy with a satisfying bite. A Mediterranean-inspired ice lolly, with delicate notes from the olive oil. Choose a fruity or floral olive oil and avoid budget olive oils, which can often be too bitter and of lesser quality.