



Clementine and pistachio crème brûlée



Zest the clementines, boil the zest for one minute in a syrup. Leave in the syrup and place in the fridge. Segment and dice the clementines. Cut the pistachios in half.

To prepare the crème brûlée

Whisk the egg and the yolk with the caster sugar, bring the cream to a boil and pour into the egg and sugar mixture, add the Napoleon brandy and the clementine juice. Strain through a fine sieve. Place the chopped clementine flesh and the halved pistachios in a shallow bowl, pour over the crème brûlée mixture and cook for approx. 45 minutes in an oven preheated to 100 °C. Check the mixture is cooked by tapping the rim of the bowl. The crème brûlée is cooked when its surface no longer moves. Place in the fridge.

To prepare the dressers

Using a knife, segment the clementines. Arrange the flesh over the top of the crème brûlée.

Rezept für 4

Preparation

2 clementines
Pistachios

Ingredients for the crème brûlée

3 eggs
3 egg yolks
150 g sugar
240 g cream
15 g clementine juice
45 g Napoleon brandy

Ingredients for the dressers

4 clementines

Ingredients for the sabayon

2 egg yolks
20 g granulated sugar
10 g clementine juice
5 g Napoleon brandy

Ingredients for the decoration

Zest of squeezed clementines
Caramelized pistachio

**To prepare the sabayon**

In a bain-marie, whisk the yolks with the granulated sugar, clementine juice and Napoleon brandy. Pour a thin layer of this mixture on top of the crème brûlée. Place under the grill at 230 °C for a few minutes, until lightly browned.

To prepare the decoration

Top with the clementine zest and the caramelized pistachios.