

Girl Scout **Lemon-Up** Pistachio and Raspberry Strata



By Ris DC Pastry Chef Melissa Cockrell

Recipe:

Pistachio Lemon-Up Cake:

Yield: 1 Large sheet pan.

1.5 C Pistachios

1 C AP Flour

1 C Lemon-up cookies (processed to powder in food processor)

4 tsp Baking Soda

2 tsp Cardamom

1/2 tsp salt

1 C Milk

1/2 tsp Vanilla extract

1 C Butter, Softened

2 C Sugar

6 eggs

Zest 3 Lemons

Procedure:

Preheat oven to 350 degrees F. Spray and parchment line a sheet tray or cake pan. Dust with flour tapping out excess. In a food processor, pulse pistachios until finely ground. (Do not over process or they will become a paste.) Add flour, lemon up powder, baking powder, ground cardamom, and salt. Pulse briefly to combine. In a small bowl combine the milk and the vanilla extract. In the bowl of a stand mixer fitted with a paddle attachment, combine butter and sugar until light and fluffy. Add eggs one at a time scraping the sides of the bowl frequently. Reduce speed to low and alternate adding dries and milk/vanilla mixture. Add zest and mix until just combined. Spread batter into pan. Bake 8 minutes rotate and bake until cake tester comes out clean (about 5 minutes more).

Raspberry Gelee layer:

1128g Raspberry Puree

336g Sugar

2 Tablespoons Lemon Juice

33g Gelatin Sheets (bloomed)

Procedure:

Combine puree and sugar in a pot, cook to 180 degrees F. Bloom gelatin sheets in ice water. Melt bloomed gelatin over a water bath add to pot with warmed puree. Use the flattest 1/2 sheet pan you can find, line with a silpat. apply extender and pour the gelee mixture into the mold. FREEZE.

Recipe Continued:

Lemon Mousse:

2 Cups Lemon Curd (prepared- recipe to follow)
1 Cup Whipped cream (medium peak)

Procedure:

Fold together prepared/cooled lemon curd and whipped cream. Deposit into piping bag.

Lemon Curd:

400g Lemon Juice
600g Sugar
500g Eggs
500g Butter (unsalted)

Procedure:

Combine lemon juice, sugar, and eggs over double boiler. Heat whisking until mixture thickens. Add butter. Continue cooking until curd had become very thick. Transfer to container cover with plastic touching the surface of the curd. Cool all the way before using.

Lemon-Up Crumbles:

Process cookies in food processor a few pulses. Melt cocoa butter and brush the crumbs with melted cocoa butter to coat. Set aside to dry.

Raspberry Coulis:

Raspberry Puree 2LB
Sugar 1/4 C
Lemon Juice 4 Tablespoons

Procedure:

Combine all ingredients and reduce over moderate heat until 170 degrees. Strain, cool.

Recipe Continued:

Meringue Kisses:

4 Egg whites
1 Cup Sugar

Procedure:

Combine egg whites and sugar in a bowl over a double boiler. Whisk while heating until sugar has melted. Transfer to mixer with whisk attachment. Whisk until stiff peaks have developed. Transfer to piping bag with small round tip. pipe onto sheet pan lined with parchment. Dry in a low oven (200 degrees or lower) for about an hour.

Lemon Chip:

Thinly slice lemons, boil in sugar and water until softened. pat dry. Transfer to a sheet pan lined with a slipat. Dry in a low oven (about 200 degrees) for about an hour.

Crystallized Pistachios:

200g nuts, toasted if desired (300 degrees for 5 to 10 min)
200g sugar
150g water

Procedure:

Combine water and the sugar into a small saucepan. Place it over a medium-high heat and bring to a boil. When the temperature of the liquid reaches 135-degrees C (275-degrees F), or the syrup is beginning to color at the edge of the pan, add the nuts and stir with a wooden spoon until the syrup has completely crystallized and coated the nuts. Pour the coated nuts onto a baking tray lined with parchment and allow to cool. Sift to remove excess sugar. The nuts can be kept in an air-tight container for up to 6 months.

You can also purchase this delicious Girl Scout Cookie inspired dessert at Ris DC, 2275 L St NW, Washington, DC 20037