



CHOCOLATE AND PISTACHIO TERRINE

Preparation time: 15 minutes

Cooling time: 6 hours, ideally overnight

Ingredients (8x22cm terrine mould)

- 250g dark chocolate (72% cocoa)
- 100ml double cream
- 60g pistachio cream, sweetened
- 30g butter, softened
- 10 Kambly Éclats Croquants de Pistaches
- Finely chopped pistachios to decorate

Preparation

1. Line the terrine mould with baking paper.
2. Melt the chocolate with the double cream over a bain marie.
3. Stir together the pistachio cream and the softened butter.
4. Spread a third of the chocolate over the base of the terrine mould.
5. Arrange five Éclats Croquants de Pistaches in a row in the centre.
6. Spread pistachio cream over the biscuits and cover with the rest of the biscuits. Chill for 15 minutes.
7. Cover the biscuits with the rest of the chocolate, lightly tap the terrine mould on the table and place in the fridge for at least 6 hours.
8. Before serving, carefully turn the terrine out onto a plate. Leave to stand for 20 minutes at room temperature and serve with chopped pistachios.

Veronika Studer for
Kambly

