

Pistachio Torte with BelGioioso Mascarpone, Apricots and Mint

Serves 12

1/4 pound raw pistachios; 1/4 pound granulated sugar

For meringue: 3 egg whites; 1/4 cup granulated sugar

For fillings: 2 cups Mascarpone; 1/2 cup pistachio/sugar mix; 1 cup apricot purée. (I like to use organic, Turkish apricots, as they don't have any sulfites. The color isn't as bright but the flavor is excellent. Just reconstitute with some brut rosé and lemon juice. Process with a hand blender and pass through a medium china cap and chill.); one shot Grand Marnier

For mint anglaise: 1/3 cup granulated sugar; 1 cup milk; 3 egg yolks; 4 sprigs fresh mint



1. Toast pistachios in a 350°F oven until golden brown. Remove skins by rubbing surface with a clean towel when warm. Let cool completely. Place pistachios in food processor with granulated sugar and pulse several times; reserve.
2. Butter a half-sheet pan, line with parchment, butter and dust with flour. Place egg whites in mixing bowl and bring to soft peaks. Add the sugar and beat until stiff peaks. Fold in 1/4-pound of pistachio/sugar mixture. Spread evenly on sheet pan with an offset spatula. Bake at 350°F for 10 minutes; remove from oven. Using a chef's knife,



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divide the meringue into fourths, lengthwise; these will be the layers for the torte. Return to oven for 10 minutes. Let cool in the pan until ready to assemble.

3. Divide the Mascarpone into two bowls. Mix one cup with remaining pistachio/sugar mix. Mix the other cup with Grand Marnier. Invert a half-sheet pan and place a sheet of parchment on top, holding it place with a little soft butter. Place a meringue layer on the pan and spread on Mascarpone/pistachio mixture. Cover with another meringue layer and spread apricot purée. Cover again and spread the Mascarpone/Grand Marnier mixture. Top with final layer. Gently press down on layers to bring them together. Refrigerate for four hours.
4. Place milk and mint in a saucepan and bring to a boil. Remove from heat, cover, and let the mint infuse for ten minutes; remove from milk. Beat egg yolks with sugar on medium speed until the mixture whitens and forms a ribbon. Still beating, add milk. Pour mixture back into saucepan. Heat slowly, while stirring constantly with a high-heat kitchen spoon; do not allow mixture to boil. When the liquid coats the spoon, remove the saucepan from the heat and immediately place in a bowl of ice water to stop the cooking. Cool mixture by leaving the pan in the ice water for about 30 minutes. Transfer to a small bain marie and refrigerate until ready to use.
5. Cut the torte into equal portions, using an electric, serrated knife. Spoon some mint anglaise onto a plate, center a piece of the torte, and dust with a little confectioners' sugar. Garnish with a fresh mint sprig.

