

PISTACHIO, CHOCOLATE & RASPBERRY MOUSSE TERRINE

PREP TIME: 40 MINUTES

SET TIME: 2 HOURS

SERVINGS: 8



INGREDIENTS

FOR THE MOUSSE:

½ cup pistachio butter

4 oz. cream cheese, softened

2 tbs confectioners' sugar

1/8 tsp almond extract

4 oz. bittersweet chocolate, finely chopped

8 oz. white chocolate, finely chopped, divided

4 ¼ cups cold heavy cream, divided

2 tbs pure vanilla extract, divided

3 tbs freeze-dried raspberries, finely ground

Kosher salt

¼ cup crushed chocolate sandwich cookies, divided

FOR THE GANACHE:

2 oz. bittersweet chocolate, finely chopped

¼ cup heavy cream

TO FINISH:

Freeze-dried raspberries

Pistachios, coarsely chopped

DIRECTIONS

1. Line a 9x5 inch loaf pan with plastic wrap on all sides, leaving a 2-inch overhang on the two longer sides.
2. In a medium bowl, beat together the pistachio butter, cream cheese, confectioners' sugar, and almond extract. Set aside.
3. Set the bittersweet chocolate in a medium bowl. Set 4 ounces of white chocolate in one medium bowl, and then set 4 ounces of white chocolate in another medium bowl.
4. Heat ¾ cup of heavy cream in a small saucepan until it begins to steam and small bubbles form around the edge, about 2 minutes.
5. Add ¼ cup of the hot heavy cream to the bittersweet chocolate. Add ¼ cup of the heavy cream to each white chocolate. Let stand 1 minute until the chocolates have melted. Then stir each with a clean spatula to combine.
6. Stir 1 tablespoon vanilla extract into the bittersweet chocolate. Stir 1 tablespoon vanilla extract into one white chocolate mixture. Stir freeze-dried raspberries into the other white chocolate mixture.
7. Add a pinch of salt to each mixture.
8. Using an electric mixer, whip the remaining 3 ½ cups of heavy cream to medium-stiff peaks.
9. Make mousses: Fold 1 cup of whipped cream into the pistachio mixture. Fold 1 ½ cups whipped cream into the bittersweet chocolate mixture. Fold 1 ½ cups whipped cream into the raspberry white chocolate mixture. Fold 1 ½ cups whipped cream into the white chocolate mixture.
10. Assemble terrine: Add the white chocolate mousse to the prepared pan and smooth into an even layer with a spoon or spatula. Sprinkle 2 tablespoons cookie crumbs evenly over the white chocolate mousse layer. Top with the raspberry white chocolate mousse and smooth into an even layer. Then top with the pistachio mousse and smooth into an even layer. Sprinkle the remaining 2 tablespoons cookie crumbs evenly over the pistachio mousse layer. And finally, top with the bittersweet chocolate mousse and spread it into an even layer. Cover with plastic wrap and chill until firm, at least 2 hours.
11. Make ganache: Set the bittersweet chocolate in a small bowl. Heat the heavy cream in a small saucepan until it begins to steam and small bubbles form around the edge, about 2 minutes. Pour the cream over the chocolate and let it stand for 2 minutes. Stir to combine.
12. Unwrap the top of the terrine and invert onto a serving platter. Remove the plastic wrap. Top with the ganache. To finish, sprinkle with raspberries and chopped pistachios.