

Pistachio whipped cream:

2 cups heavy cream 3 ½ oz. sugar
7 oz. mascarpone cheese 2 ½ oz. pistachio paste

Place the sugar and pistachio paste into the mixing bowl and add a little bit of the heavy cream to soften the pistachio paste. Add the rest of the cream and the mascarpone cheese. Whisk just until the cream reaches stiff peaks. Place the whipped cream in a pastry bag with a big star tool.

Simple syrup:

8 oz. water 8 oz. sugar

Bring the two ingredients to a boil, and let cool down in a clean container.

Shortbread cookie dough:

6 ½ oz. all-purpose flour 1 orange zest
1 tsp. baking powder 1 egg yolk
3 oz. sugar 1 whole egg
1 ¾ oz. almond meal 1 tbsp. Kirsch
1 tbsp. orange blossom water
3 oz. butter, room temperature
1 lemon zest

Preheat oven to 350 degrees F (175 degrees C).

Place flour, baking powder, sugar and almond meal into an electric mixing bowl. Mix using the paddle tool in low speed. Add the butter, and zests. Mix until the butter coats the flour, like a sand look. Add the egg yolk, whole egg, orange blossom water and Kirsch. Mix until all the ingredients have been combined. Place the dough between two parchment wax paper sheets and roll the dough into a rectangle shape and put in the fridge for 1 hour.

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