

# CLEMENTINE & PISTACHIO MESS

Christmas Specials 2024  
Dessert Section  
Glass Bowl

- 2 ½ each Meringue
- 50g Pistachio ganache DK
- 30ml Berry puree DK
- 1g Pistachio crushed
- 5 pcs Poached clementine SR
- 1g Dried freeze raspberry
- 1 leaf Mint chiffonade

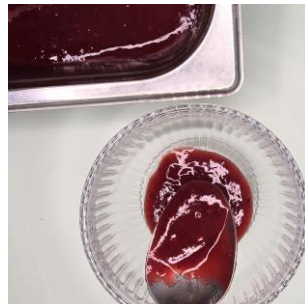


## PREP JOBS

1. Poach the clementines as per sub recipe

## METHOD

1. Chop clementines in half
2. Break up meringue and place in a bowl with the pistachio ganache and 5 halves poached clementines
3. Lightly mix and place in the sundae glass
4. Place the remaining 5 halved clementines on top of the meringue mix, followed by the Berry puree
5. Sprinkle on top dried raspberry, crushed pistachio and chiffonade mint



## SAFETY STEPS

1. Pistachio nuts must be stored in a designated red container.
2. Wash your hands after touching nuts.
3. Use a green chopping board for preparation of fruit.
4. Check for chips in glass bowl before use.