

# PIERRE HERMÉ S PISTACHIO PASTE

## The Recipe

<https://cuisinedaubery.com/recipe/pistachio-paste-pierre-herme/>

Pistachio pastes can be expensive and not too good, so why not make your own ?

Chef: Pierre Hermé

Preparation Time: 20 Minutes

Yield: 450 grams

Skill: Easy Level

Cuisine: French Cuisine

Courses: Base, Pistachio Paste,

## Ingredients

### **With 250 g ( 9 oz ) of pistachios**

2 1/4 Cups Pistachios (250 grams)

2 Tablespoons Water (35 grams)

1/2 Cup Sugar (125 grams)

2/3 Cup Almond Flour (62 grams)

A few drops of Almond Extract

\*Optional

A few drops of Almond liquor

### **With 80 g ( 3 oz ) of pistachios**

3/4 Cup Pistachios (80 grams)

2 teaspoons Water (11.2 grams)

3 Tablespoons Sugar (40 grams)

3 Tablespoons Almond Flour (19.8 grams)

A few drops of Almond Extract

\*Optional

A few drops of Almond liquor

### **With 125 g (1/4 lbs ) of pistachios**

1 1/4 Cup Pistachios (125 grams)

1 Tablespoon Water (17.5 grams)

1/4 Cup Sugar (62.5 grams)

1/3 Cup Almond Flour (31 grams)

A few drops of Almond Extract

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\*Optional

A few drops of Almond liquor

### **With 180 g ( 6 oz ) of pistachios**

1 2/3 Cup Pistachios (180 grams)

2 Tablespoons Water (25.2 grams)

1/2 Cup Sugar (90 grams)

1/2 Cup Almond Flour (44.6 grams)

A few drops of Almond Extract

\*Optional

A few drops of Almond liquor

### **With 400 g (1 lbs 14 oz ) of pistachios**

3 2/3 Cups Pistachios (400 grams)

4 Tablespoons Water (56 grams)

1 Cup Sugar (200 grams)

1 Cup Almond Flour (99.2 grams)

A few drops of Almond Extract

\*Optional

A few drops of Almond liquor

## Steps

Keep in mind, the quantity of the Pistachios (2 1/4 Cups or 250 g) assumes the pistachios are already shelled... 2 1/4 Cups or 250 g !

Otherwise, shell them and weigh them to get exactly

And of course, your pistachios must be unsalted !

### **Precook the Pistachios**

1. Also, you must make sure the pistachios are thoroughly peeled, here's how to remove the peel.

2. Even if the pistachios you bought don't come with their peel, this step is needed to soften the pistachios

3. Bring water to a boil

4. Add the pistachios in boiling water

5. Cook for 2 minutes

6. And strain them

7. Then rub them with a kitchen towel

8. Amazing ! The peels come out quite easily

9. Lots of bloggers recommend to toast the Pistachios, but it dries them, and so I am not recommending toasting them. Besides, Pierre Hermé does not mention it either

10. In the initial version of the recipe, I mentioned to toast the pistachios : I now think it's not such a

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great idea

11. Transfer the Pistachios onto a large mixing bowl
12. For the syrup, boil the Water (2 Tablespoons or 35 g) and Sugar (1/2 Cup or 125 g) together in a saucepan
13. Bring to a boil
14. Wash down the sides of the pan with a brush dipped in cold water to prevent crystallization
15. Boil until the temperature reaches 245 F / 121 C
16. Once the temperature reached 245 F / 121 C, pour the hot syrup onto the pistachio
17. Mix with a spatula
18. The syrup is still hot, keep on stirring
19. After mixing for a while, the syrup crystallizes and the pistachios become "sanded"
20. Add the Almond Flour (2/3 Cup or 62 g) and the Almond Extract (A few drops)

### **Grinding the paste**

21. You will need a good food processor with a powerful blade otherwise the result will be too grainy
22. Grind everything for a few minutes
23. At the beginning, you get a grainy and moist powder
24. Keeping on grinding, we start seeing a thick paste

### **When the paste is too thick...**

25. If the paste is too thick, the blade won't be able to do its job... That's when you want to add Almond liquor (not in the original recipe)
26. I use Amaretto...
27. Pour in the Amaretto while grinding...
28. You can adjust the thickness of the paste by pouring more or less Amaretto
29. If the paste is too thick, grind the paste using a immersion blender (sometimes called 'hand blender')