

PISTACHIO-CRUSTED PAIN PERDU BLACKBERRY CHANTILLY



By Chef Daniel Boulud

Serves 4

INGREDIENTS

1 loaf white bread, unsliced, cut into (4 x) 2-inch x 2-inch x 4-inch "soldiers" or rectangles. (Leave the rectangles uncovered at room temperature for 1-2 hours to dry.)

3 tablespoons butter

1 cup salted American pistachios, finely crushed

2 teaspoons sugar

1 pint blackberries

$\frac{3}{4}$ cup heavy cream

Pistachio Pain Perdu Soak

$\frac{3}{4}$ cup milk

2 eggs

1 tablespoon sugar

1 tablespoon store-bought pistachio paste

2 teaspoons vanilla extract

2 tablespoons butter

Pinch of salt



PREP AHEAD (the night before)

1. Cut the bread into rectangles and leave them uncovered at room temperature for 1-2 hours or overnight to dry out.
2. Prepare the soak by combining the vanilla extract, pistachio paste, eggs, sugar and milk in a medium bowl. Using a hand blender, purée until smooth.
3. Arrange the bread in one layer in a deep flat baking dish. Pour the prepared soak over the bread, turning until it is coated. Cover the pan and refrigerate overnight.

PREP AHEAD (1 hour before event)

4. Pulse the pistachios in a small food processor until they are very fine. Alternatively, you can crush the pistachios finely using a pot. For best results, sift out the larger pieces using a colander or coarse mesh strainer until you are left with mostly dust. Reserve in a small tray.
5. Combine $\frac{1}{2}$ cup of blackberries with 1 tablespoon of water and blend in a small food processor or hand blender until it is liquid. Pass the juice through a fine-mesh sieve and reserve. Cut the remaining Blackberries into slices, reserve for garnish.

INSTRUCTIONS

1. Warm the butter in a large non-stick sauté pan over medium- high heat until the butter is foamy.
2. Carefully lift each piece of bread out of the soak and gently roll each one into the ground pistachios until all sides are coated.
3. Transfer the bread into the pan with the foamy butter and cook each side until the pistachios are golden brown, around 6-8 minutes. Transfer the bread to a small baking tray and place in a 350°F oven for 5 minutes, or until the bread soufflés (puffs up) slightly.
4. Whip the cream using a bowl and a whisk, or an electric mixer, until soft peaks form. Then season with the reserved blackberry juice, sugar and vanilla to taste.

ASSEMBLY

1. Spoon some Chantilly onto the bottom of each plate and top with one piece of French toast.
2. Garnish with some sliced blackberries and pistachios around.