Chocolate Pistachio Marquise Recipe

Ingredients:

For chocolate filling:
2 eggs
1 cup white granulated sugar
¼ bar butter
180 g semi-sweet cooking chocolate
¼ teaspoon instant coffee granules
2 cups whipping cream
3 tablespoons plain gelatin powder
½ cup water
⅓ cup pistachio nuts, coarsely chopped
2 packets sponge fingers

Method:
Line a loaf pan (9" x 5") with foil and place sponge fingers on the base and sides of the loaf pan. Beat eggs and sugar, using medium speed for 1 minute. Turn it to high speed and beat mixture for 5 minutes. When it has reached a foamy state, add in butter, mix and beat lightly. At the same time, double boil chocolate and instant coffee granules until it dissolves and add into above mixed batter. Keep on stirring to mix well. In another clean mixer, beat whipping cream till stiff. Sprinkle gelatin powder onto the water and melt it in a double boiler until it has dissolved. Slowly add the dissolved gelatin mixture and beaten whipped cream into the chocolate batter. Fold them together with a rubber spatula and add in pistachio nuts and fold mixture again. Pour mixture into loaf pan and keep it chilled for 1 hour, until firm. Slice and serve with strawberry puree.

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