



PISTACHIO AND TANJERIN TART

MODERN PISTACHIO AND TANJERIN TART

DIFFICULTY LEVEL



SHORTCRUST

INGREDIENTS

TOP FROLLA
UNSALTED BUTTER 82% FAT
EGGS
PISTACCHIO TRITATO SGUSCIATO 0-2
CASTER SUGAR

g 1400
g 350
g 225
g 150
g 120

PREPARATION

Mix all the ingredients in a planetary mixer with the paddle attachment.
Roll out the pastry between 2 sheets of baking paper and laminate it to a thickness of 4 millimeters and place in the fridge to rest.

GRAN RISERVA PISTACHIO FRANGIPANE

INGREDIENTS

UNSALTED BUTTER 82% FAT
JOYPASTE PISTACCHIO GRAN RISERVA
SALT
CASTER SUGAR
PISTACCHIO TRITATO SGUSCIATO 0-2
EGGS
EGG YOLKS
IRCA GENOISE

g 250
g 25
g 2
g 200
g 200
g 200
g 50
g 200

PREPARATION

Mix all the ingredients in a planetary mixer with the paddle attachment for approximately 10 minutes.

FINAL COMPOSITION

Line the microperforated mold with the almond shortcrust pastry, ensuring that the bottom and sides adhere well.

Remove a flower from the bottom of the cake, using the appropriate cake design pastry cup, and replace the removed pastry of the same size with a small piece of shortcrust pastry (add a teaspoon of cocoa to some of the shortcrust pastry).

Spread a layer with approximately ½ cm of Cesarin Mandarin Cream Fruit on the bottom of the tart.

Fill the cake with the frangipane mixture, reaching less than ½ cm from the edge.

Close the tart with a base of almond shortcrust pastry with a few small holes to let the steam vent.

Cook at 170°C for the necessary time (depending on the mold used...).

Allow to cool very well before turning the tart upside down.

To decorate.

RECIPE CREATED FOR YOU BY ANTONIO LOSITO

PASTRY CHEF AND GELATO MAKER