BLUEBERRY AND PISTACHIO TART

Advanced level

recipe for 3 tart



RECIPE CREATED BY:

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Cioccolatiere

ALMOND SHORTCRUST

TOP FROLLA	1400g
unsalted butter 82% fat	375g
eggs	225g
AVOLETTA	300g

Sand the powders and butter, add the eggs, roll into a 3mm sheeter and cool once rolled. Cup discs with a diameter of 19cm and a 2cm edge.

Place 160g of blueberry fruit on the bottom of the lined ring

PISTACHIO FINANCIER

AVOLETTA	250g
VIGOR BAKING	2g
type 00 white flour	25g
cornstarch	25g
egg whites	185g
melted butter	40g
JOYPASTE PISTACCHIO 100%	50g

Mix all the powdered ingredients by hand with a whisk. Add the egg whites and then the melted butter and pistachio paste, continue mixing until you obtain a smooth mixture. Pour 190g for each shortcrust pastry and fruit base, heart at 160°C for approximately 20 minutes

BLUEBERRY JELLY

FRUTTIDOR MIRTILLO	200g
water	40g
LILLY NEUTRO	40g

Heat the fruit bowl slightly and add water and neutral lilly. Deposit 90g per 14cm diameter insert mould.

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PISTACHIO CREMOSO

Fresh cream	1200g	Make a english cream at 84°C, mix the pistachio paste. Pour 300g into the mould, add the insert, pour 300g of cremoso again. (300g cremoso+insert+300g cremoso)
caster sugar	90g	
egg yolk	200g	
LILLY NEUTRO	110g	
JOYPASTE PISTACCHIO GRAN RISERVA	225g	

PISTACHIO GLAZE

MIRROR NEUTRAL	300g	Bring water and mirror to the boil, mix with chocolate. Let it rest in the fridge overnight Glaze at 35°C
SINFONIA PISTACCHIO	270g	
water	100g	

FINAL COMPOSITION

Once the tart is cooked, place the glazed pistachio topper with the blueberry jelly inside on the tart.
Decorate with pistachio chocolate decorations and crunchy beads.