



DUBAI FRANGIPANE

👤 Intermediate level

Modern pistachio tart with milk chocolate chips and an irresistible layer of pistachio and kataifi paste, following the incredible Dubai chocolate trend.



RECIPE CREATED BY:

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Pasticciere e Gelatiere

SHORTCRUST PASTRY

TOP FROLLA

unsalted butter 82% fat
eggs

PISTACCHIO TRITATO SGUSCIATO 0-2

caster sugar

1400g
350g
225g
150g
120g

Combine all ingredients in a stand mixer using the paddle attachment.
Roll the dough between two sheets of baking paper to a thickness of 4 mm, then refrigerate to rest.

PISTACHIO FRANGIPANE

unsalted butter 82% fat

JOYPASTE PESTO DI PISTACCHIO

salt
caster sugar

PISTACCHIO TRITATO SGUSCIATO 0-2

eggs
egg yolks

IRCA GENOISE

GOCCIOLONI CIOCCOLATO AL LATTE

250g
25g
3g
200g
200g
200g
50g
200g
qb

Combine all ingredients in a stand mixer with the paddle attachment for approximately 10 minutes.

CRUNCHY DUBAI LAYER

PRALIN DELICRISP DUBAI PISTACHIO

qb

Slightly warm PRALIN DELICRISP DUBAI PISTACHIO in the microwave for a few seconds and spread it over the tart at room temperature.

irca
GROUP

Extraordinary
made simple.

FINAL COMPOSITION

After lining the base and sides of a micro-perforated tart ring with the shortcrust pastry, spread a thin layer of **GOCCIOLONI AL LATTE** (milk chocolate chips) on the bottom. Add a generous layer of pistachio frangipane, then top with more **GOCCIOLONI AL LATTE**.

Bake in a static oven at 170°C (338°F) for about 25–30 minutes, depending on the size of the tart.

Once fully cooled, spread a generous layer of **PRALIN DELICRISP DUBAI PISTACHIO**, slightly warmed in the microwave, over the surface.

Finish with whipped **CHOCOSMART MILK CHOCOLATE** (whipped in a stand mixer) and decorate as desired with **Dobla** decorations.



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