

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	1400g
unsalted butter 82% fat	350g
eggs	225g
PISTACCHIO TRITATO SGUSCIATO 0-2	150g
caster sugar	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	250g
JOYPASTE PESTO DI PISTACCHIO	25g
salt	3g
caster sugar	200g
PISTACCHIO TRITATO SGUSCIATO 0-2	200g
eggs	200g
egg yolks	50g
IRCA GENOISE	200g
GOCCIOLONI CIOCCOLATO AL LATTE	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.