



PISTACHIO AND TANJERIN TART

👤 Advanced level

MODERN PISTACHIO AND TANJERIN TART



RECIPE CREATED BY:

Antonio Losito
Pasticciere e Gelatiere

SHORTCRUST

TOP FROLLA

unsalted butter 82% fat

eggs

PISTACCHIO TRITATO SGUSCIATO 0-2

caster sugar

1400g

350g

225g

150g

120g

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

unsalted butter 82% fat

JOYPASTE PISTACCHIO GRAN RISERVA

salt

caster sugar

PISTACCHIO TRITATO SGUSCIATO 0-2

eggs

egg yolks

IRCA GENOISE

250g

25g

2g

200g

200g

200g

50g

200g

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

irca
GROUP

Extraordinary
made simple.

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.



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