



PISTACHIO AND TANGERINE TART

chef Advanced level

MODERN PISTACHIO AND TANGERINE TART

SHORTCRUST

Ingredients

TOP FROLLO

unsalted butter 82% fat

eggs

PISTACCHIO TRITATO SGUSCIATO 0-2

caster sugar

Preparation

1400g Mix all the ingredients in a planetary mixer with the paddle attachment.

350g Roll out the pastry between 2 sheets of baking paper and laminate it to a 225g thickness of 4 millimeters and place in the fridge to rest.

150g

120g

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

Preparation

250g Mix all the ingredients in a planetary mixer with the paddle attachment for 25g approximately 10 minutes.

2g

200g

200g

50g

200g

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 $\frac{1}{2}$ cm of Cesarin Mandarin Cream Fruit on the bottom of the tart.

Fill the cake with the frangipane mixture, reaching less than $\frac{1}{2}$ 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.