

PISTACHIO AND TANJERIN TART

Advanced level

MODERN PISTACHIO AND TANJERIN TART



RECIPE CREATED BY:

Antonio Losito

Pasticciere e Gelatiere

SHORTCRUST

TOP FROLLA	1400g
unsalted butter 82% fat	350g
eggs	225g
PISTACCHIO TRITATO SGUSCIATO 0-2	150g
caster sugar	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	250g
JOYPASTE PISTACCHIO GRAN RISERVA	25g
salt	2g
caster sugar	200g
PISTACCHIO TRITATO SGUSCIATO 0-2	200g
eggs	200g
egg yolks	50g
IRCA GENOISE	200g

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

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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Extraordinary made simple.