



EXOTIC FRUITS & PISTACHIO MERINGUE TART

👤 Intermediate level

FRUIT, PISTACHIO AND MERINGUE SINGLE PORTION



RECIPE CREATED BY:

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Pasticciere e Gelatiere

MERINGUA TARTLET

egg whites
caster sugar
confectioner's sugar

200g
200g
200g

Whip the egg whites with the sugar until strong peak, by hand, add the icing sugar.
Pipe a round disk and drops of meringue over his perimeter to form like a flower.
Bake at 80°C around 4 hours.

FRUIT CUSTARD CREAM

water
liquid cream 35% fat
TOP CREAM
PASTA AROMATIZZANTE MANGO

500g
100g
200g
30g

Mix all the ingredients together with a whisk until a smooth and homogeneous consistency is obtained.

FINAL COMPOSITION

Glaze the surface of the meringue tart with the NOBEL PISTACHIO, then put it in the refrigerator for a few minutes. With the help of a piping bag, deposit a generous dose of CHOCOCREAM and some drops of fruit custard cream. Garnish with fresh fruit and decorate with drops of CHOCOCREAM.



Extraordinary
made simple.