

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	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 80ºC around 4 hours.
caster sugar	200g	
confectioner's sugar	200g	

FRUIT CUSTARD CREAM

water	500g	Mix all the ingredients together with a whisk until a smooth and homogeneous consistency is obtained.
liquid cream 35% fat	100g	
TOP CREAM	200g	
PASTA AROMATIZZANTE MANGO	30g	

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.

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Extraordinary made simple.