



EXOTIC FRUITS & PISTACHIO MERINGUE TART

chef Intermediate level

FRUIT, PISTACHIO AND MERINGUE SINGLE PORTION

MERINGUA TARTLET

INGREDIENTS

egg whites
caster sugar
confectioner's sugar

PREPARATION

200g Whip the egg whites with the sugar until strong peak, by hand, add the icing sugar.
200g 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

INGREDIENTS

water
liquid cream 35% fat

TOP CREAM

PASTA AROMATIZZANTE MANGO

PREPARATION

500g Mix all the ingredients together with a whisk until a smooth and homogeneous consistency is obtained.
100g
200g
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.