

DUBAI TART

Intermediate level



RECIPE CREATED BY:

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Pastry Chef

SHORTCRUST

TOP FROLLA	1000g	Mix all the ingredients in a planetary mixer equipped with a paddle until you obtain a smooth dough. Refrigerate for at least 1 hour and roll out with a sheeter to a thickness of about 4 mm. Line a mould with a diameter of 18 cm and a 2 cm high border. Bake at 165°C for about 12-14 minutes.
unsalted butter 82% fat	300g	
eggs	150g	

PISTACHIO CRUNCHY LAYER

PRALIN DELICRISP DUBAI PISTACHIO	qb	Pour 150g of PRALIN DELICRISP DUBAI PISTACHIO onto the shortcrust pastry base and level it.

RASPBERRY LAYER

raspberry purée	200g	Heat the purees to about 50°C, add sugar and pectin and bring to the boil. let it cool in the refrigerator. once the jam has cooled, fill the shortcrust pastry base until complete.
lemon juice	16g	
caster sugar	140g	
pectin	3,5g	

RASPBERRY GELEE

raspberry purée	250g	combine the hot puree with the neutral lilly and place in the mini cylinder insert molds.
LILLY NEUTRO	50g	

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PISTACHIO MOUSSE

liquid cream 35% fat	500g	Semi-whip the cream with water and neutral lilly, delicately incorporate the pistachio pesto joypaste
water	110g	
LILLY NEUTRO	100g	
JOYPASTE PESTO DI PISTACCHIO	150g	

PISTACHIO FINANCIER

pistachios	250g	Mix all the powdered ingredients by hand with a whisk. Add the egg whites and then the melted butter, continue mixing until you get a smooth dough. Bake at 170°c for 14min
confectioner's sugar	250g	
VIGOR BAKING	4g	
type 00 white flour	50g	
cornstarch	50g	
egg whites	370g	
unsalted butter 82% fat	120g	

FINAL COMPOSITION

Place a layer of pistachio pesto mousse inside the silicone mold, insert the frozen insert made of raspberry jelly, a layer of financier and close with more mousse.
once frozen and unmolded, glaze with Raspberry mirror and decorate with pistachios and a few splashes of food coloring.
Place the glazed and decorated topper on the bottom of the tart and make a ring around the bottom with fresh raspberries.