DUBAI TART

♙ Intermediate level

RECIPE CREATED BY:

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SHORTCRUST

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

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.
lemon juice	16g	
caster sugar	140g	let it cool in the refrigerator.
pectin	3,5g	once the jam has cooled, fill the shortcrust pastry base until complete.

RASPBERRY GELEE

raspberry purée	250g
LILLY NEUTRO	50g

combine the hot puree with the neutral lilly and place in the mini cylinder insert molds.

PISTACHIO MOUSSE

liquid cream 35% fat	500g
water	110g
LILLY NEUTRO	100g
JOYPASTE PESTO DI PISTACCHIO	150g

Semi-whip the cream with water and neutral lilly, delicately incorporate the pistachio pesto joypaste

PISTACHIO FINANCIER

pistachios	250g
confectioner's sugar	250g
VIGOR BAKING	4g
type 00 white flour	50g
cornstarch	50g
egg whites	370g
unsalted butter 82% fat	120g

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

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.