



DUBAI TART

👤 Intermediate level

SHORTCRUST

INGREDIENTS

TOP FROLLA

unsalted butter 82% fat
eggs

PREPARATION

1000g Mix all the ingredients in a planetary mixer equipped with a paddle until you obtain a smooth dough.
300g
150g 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.

PISTACHIO CRUNCHY LAYER

INGREDIENTS

PRALIN DELICRISP DUBAI PISTACHIO

PREPARATION

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

RASPBERRY LAYER

INGREDIENTS

raspberry purée
lemon juice
caster sugar
pectin

PREPARATION

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

RASPBERRY GELEE

INGREDIENTS

raspberry purée
[LILLY NEUTRO](#)

PREPARATION

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

PISTACHIO MOUSSE

INGREDIENTS

liquid cream 35% fat
water
[LILLY NEUTRO](#)
[JOYPASTE PESTO DI PISTACCHIO](#)

PREPARATION

500g Semi-whip the cream with water and neutral lilly, delicately incorporate the
110g pistachio pesto joypaste
100g
150g

PISTACHIO FINANCIER

INGREDIENTS

pistachios
confectioner's sugar
[VIGOR BAKING](#)
type 00 white flour
cornstarch
egg whites
unsalted butter 82% fat

PREPARATION

250g Mix all the powdered ingredients by hand with a whisk.
250g Add the egg whites and then the melted butter, continue mixing until you
4g get a smooth dough.
50g Bake at 170°C for 14min
50g
370g
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.