

SICILIAN TARTLET

Intermediate level

Pistachio and citrus tartet
(Doses for 50 tartlets)



RECIPE CREATED BY:

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Pasticciere e Gelatiere

ALMOND SHORTCRUST

TOP FROLLA	1400g
unsalted butter 82% fat	375g
eggs	225g
AVOLETTA	300g

Mix all the ingredients in the planetary mixer with the flat beater.
Roll the shortcrust between two baking papers and laminate it to the thickness of 3 mm and put to rest in the refrigerator.
Line the micro perforated molds for single portion tartlets with 7 cm diameter.
Bake in a convection oven at 170°C for the first 5 minutes, then lower the temperature at 160°C for 10-13 more minutes with open valve.

CRISPY LAYER

PRALIN DELICRISP PISTACHE	qb

Heat PRALIN DELICRISP PISTACHE at 35°C.

CITRUS FRUITS CUSTARD

milk 3.5% fat	1000g
sugar	300g
SOVRANA	80g
egg yolk	100g
grated lemon zest	qb
grated orange zest	qb

Mix with the whisk the cold yolk, SOVRANA and 100g of milk.
Bring to a boil the remaining part of the milk with the sugar and lemon and orange zest. Add the mixture to it and continue cooking until boiling again

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Extraordinary made simple.

CREAMY TOPPER

CHOCOCREAM PISTACCHIO	qb	Fill the silicone molds TRB02 Silikomart for 3/4and put in the shock freezer until cool.

FINAL COMPOSITION

Using a little spatula or a kitchen brush, spread a fine layer of PRALIN DELICRISP PISTACHE into each internal surface of the tartlet. This will protect the crunchiness of the tarlet.
Fill the tartlet making two equal layers, one of FRUTTIDOR ARANCIA and the other one of citrus custard cream.
Unmold the creamy topper and place it on the tartlet's surface.
Decorate with chopped pistachios and DOBLA CHOCOLATE ORANGE.