



SICILIAN TARTLET

chef Intermediate level

Pistachio and citrus tartet
(Doses for 50 tartlets)

ALMOND SHORTCRUST

INGREDIENTS

TOP FROLLA

unsalted butter 82% fat

eggs

AVOLETTA

PREPARATION

1400g Mix all the ingredients in the planetary mixer with the flat beater.
375g Roll the shortcrust between two baking papers and laminate it to the
225g thickness of 3 mm and put to rest in the refrigerator. Line the micro
300g 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

INGREDIENTS

PRALIN DELICRISP PISTACHE

PREPARATION

qb Heat PRALIN DELICRISP PISTACHE at 35°C.

CITRUS FRUITS CUSTARD

INGREDIENTS

milk 3.5% fat

sugar

SOVRANA

egg yolk

grated lemon zest

grated orange zest

PREPARATION

1000g Mix with the whisk the cold yolk, SOVRANA and 100g of milk.

300g Bring to a boil the remaining part of the milk with the sugar and lemon and

80g orange zest. Add the mixture to it and continue cooking until boiling again

100g

qb

qb

CREAMY TOPPER

INGREDIENTS

CHOCOCREAM PISTACCHIO

PREPARATION

qb Fill the silicone molds TRB02 Silikomart for 3/4 and 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 tartlet.

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.