



SOUR CHERRY AND PISTACHIO TART

👤 Basic level

Recipe for Preparing the Sour Cherry and Pistachio Tart

CREAMED SHORTCRUST PASTRY

fresh butter
powdered sugar
"weak" flour
almond flour
egg yolk

350g
150g
350g
50g
100g

- Soften the butter to about 25°C.
- Place the softened butter in a stand mixer with the paddle attachment and work together with the powdered sugar until a creamy mixture forms, but not too whipped.
- Add the egg yolk to the mixture.
- Finish by adding the weak flour and almond flour, mixed together.

WHITE STREUSEL

fresh butter
powdered sugar
"weak" flour
almond flour

120g
120g
150g
120g

- Soften the butter.
- Mix all the ingredients together until a homogeneous mixture forms.
- Chill the mixture, and once frozen, place it in a cutter to refine the texture.
- Use the resulting crumble to finish the cakes.

TART COMPOSITION

white streusel

Aurea crema pistacchi siciliani 25%

Sour cherry compote

Creamed shortcrust pastry

120g

160g

100g

350g

-Use 3 rings, 18 cm in diameter, with a perforated band.

-Using a piping bag, place a base of creamed shortcrust pastry at the bottom of the ring, and use the same pastry to create the edges that will contain the filling.

-Add the jam or compote and top it with the spreadable cream.

-Cover the assembled product with crumbled crumble, then chill the finished tart.

-Bake from frozen, taking care to dust with powdered sugar on top, at 180°C for 20 minutes, then lower to 160°C for another 10 minutes.

LAYER COMPOSITION

- **White streusel**
- **Aurea crema pistacchi siciliani 25%**
- **Sour cherry compote**
- **Creamed shortcrust pastry**