



SOUR CHERRY AND PISTACHIO TART

👤 Basic level

Recipe for Preparing the Sour Cherry and Pistachio Tart

CREAMED SHORTCRUST PASTRY

INGREDIENTS

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

PREPARATION

350g -Soften the butter to about 25°C.
150g -Place the softened butter in a stand mixer with the paddle attachment and
350g work together with the powdered sugar until a creamy mixture forms, but
50g not too whipped.
100g -Add the egg yolk to the mixture.
-Finish by adding the weak flour and almond flour, mixed together.

WHITE STREUSEL

INGREDIENTS

fresh butter
powdered sugar
"weak" flour
almond flour

PREPARATION

120g -Soften the butter.
120g -Mix all the ingredients together until a homogeneous mixture forms.
150g -Chill the mixture, and once frozen, place it in a cutter to refine the texture.
120g -Use the resulting crumble to finish the cakes.

TART COMPOSITION

INGREDIENTS

white streusel

Aurea crema pistacchi siciliani 25%

Sour cherry compote

Creamed shortcrust pastry

PREPARATION

- 120g -Use 3 rings, 18 cm in diameter, with a perforated band.
- 160g -Using a piping bag, place a base of creamed shortcrust pastry at the bottom
- 100g of the ring, and use the same pastry to create the edges that will contain the
- 350g 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**