

SOUR CHERRY AND PISTACHIO TART

Basic level

Recipe for Preparing the Sour Cherry and Pistachio Tart

CREAMED SHORTCRUST PASTRY

fresh butter	350g	-Soften the butter to about 25°C.
powdered sugar	150g	-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.
"weak" flour	350g	
almond flour	50g	-Add the egg yolk to the mixture.
egg yolk	100g	-Finish by adding the weak flour and almond flour, mixed together.

WHITE STREUSEL

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

irca GROUP
Extraordinary made simple.

TART COMPOSITION

white streusel	120g
Aurea crema pistacchi siciliani 25%	160g
Sour cherry compote	100g
Creamed shortcrust pastry	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***