



DUBAI FRANGIPANE

MODERN PISTACHIO TART WITH MILK CHOCOLATE CHIPS AND AN IRRESISTIBLE LAYER OF PISTACHIO AND KATAIFI PASTE, FOLLOWING THE INCREDIBLE DUBAI CHOCOLATE TREND.

DIFFICULTY LEVEL



SHORTCRUST PASTRY

INGREDIENTS

TOP FROLLA	g 1400
UNSALTED BUTTER 82% FAT	g 350
EGGS	g 225
PISTACCHIO TRITATO SGUSCIATO 0-2	g 150
CASTER SUGAR	g 120

PREPARATION

Combine all ingredients in a stand mixer using the paddle attachment.
Roll the dough between two sheets of baking paper to a thickness of 4 mm, then refrigerate to rest.

PISTACHIO FRANGIPANE

INGREDIENTS

UNSALTED BUTTER 82% FAT	g 250
JOYPASTE PESTO DI PISTACCHIO	g 25
SALT	g 3
CASTER SUGAR	g 200
PISTACCHIO TRITATO SGUSCIATO 0-2	g 200
EGGS	g 200
EGG YOLKS	g 50
IRCA GENOISE	g 200
GOCCIOLONI CIOCCOLATO AL LATTE	To Taste

PREPARATION

Combine all ingredients in a stand mixer with the paddle attachment for approximately 10 minutes.

INGREDIENTS

PRALIN DELICRISP DUBAI PISTACHIO

To Taste

PREPARATION

Slightly warm PRALIN DELICRISP DUBAI PISTACHIO in the microwave for a few seconds and spread it over the tart at room temperature.

FINAL COMPOSITION

After lining the base and sides of a micro-perforated tart ring with the shortcrust pastry, spread a thin layer of **GOCCIOLONI AL LATTE** (milk chocolate chips) on the bottom. Add a generous layer of pistachio frangipane, then top with more **GOCCIOLONI AL LATTE**.

Bake in a static oven at 170°C (338°F) for about 25–30 minutes, depending on the size of the tart.

Once fully cooled, spread a generous layer of **PRALIN DELICRISP DUBAI PISTACHIO**, slightly warmed in the microwave, over the surface.

Finish with whipped **CHOCOSMART MILK CHOCOLATE** (whipped in a stand mixer) and decorate as desired with **Dobla** decorations.

**RECIPE CREATED FOR YOU BY ANTONIO LOSITO**

PASTRY CHEF AND GELATO MAKER