



DUBAI TART

SHORTCRUST

INGREDIENTS

TOP FROLLA
UNSALTED BUTTER 82% FAT
EGGS

g 1000
g 300
g 150

PREPARATION

Mix all the ingredients in a planetary mixer equipped with a paddle until you obtain a smooth dough.
Refrigerate for at least 1 hour and roll out with a sheeter to a thickness of about 4 mm.
Line a mould with a diameter of 18 cm and a 2 cm high border.
Bake at 165°C for about 12-14 minutes.

PISTACHIO CRUNCHY LAYER

INGREDIENTS

PRALIN DELICRISP DUBAI PISTACHIO

To Taste

PREPARATION

Pour 150g of PRALIN DELICRISP DUBAI PISTACHIO onto the shortcrust pastry base and level it.

RASPBERRY LAYER

INGREDIENTS

RASPBERRY PURÉE - RAVIFRUIT
LEMON JUICE
CASTER SUGAR
PECTIN - NH

g 200
g 16
g 140
g 3,5

PREPARATION

Heat the purees to about 50°C, add sugar and pectin and bring to the boil.
let it cool in the refrigerator.
once the jam has cooled, fill the shortcrust pastry base until complete.

RASPBERRY GELÉE

INGREDIENTS

RASPBERRY PURÉE	g 250
LILLY NEUTRO	g 50

PREPARATION

combine the hot puree with the neutral lilly and place in the mini cylinder insert molds.

PISTACHIO MOUSSE

INGREDIENTS

LIQUID CREAM 35% FAT	g 500
WATER	g 110
LILLY NEUTRO	g 100
JOYPASTE PESTO DI PISTACCHIO	g 150

PREPARATION

Semi-whip the cream with water and neutral lilly, delicately incorporate the pistachio pesto joypaste

PISTACHIO FINANCIER

INGREDIENTS

PISTACHIOS - FLOUR	g 250
CONFECTIONER'S SUGAR	g 250
VIGOR BAKING	g 4
TYPE 00 WHITE FLOUR	g 50
CORNSTARCH	g 50
EGG WHITES	g 370
UNSALTED BUTTER 82% FAT	g 120

PREPARATION

Mix all the powdered ingredients by hand with a whisk.

Add the egg whites and then the melted butter, continue mixing until you get a smooth dough.

Bake at 170°C for 14min

FINAL COMPOSITION

Place a layer of pistachio pesto mousse inside the silicone mold, insert the frozen insert made of raspberry jelly, a layer of financier and close with more mousse.

once frozen and unmolded, glaze with Raspberry mirror and decorate with pistachios and a few splashes of food coloring.

Place the glazed and decorated topper on the bottom of the tart and make a ring around the bottom with fresh raspberries.



RECIPE CREATED FOR YOU BY OMAR IBRIK

PASTRY CHEF