



## DUBAI TART

### SHORTCRUST

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#### 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

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#### 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

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#### 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

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### 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

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### 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

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### 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