



EXOTIC FRUITS & PISTACHIO MERINGUE TART

FRUIT, PISTACHIO AND MERINGUE SINGLE PORTION

DIFFICULTY LEVEL



MERINGUE TARTLET

INGREDIENTS

EGG WHITES - AT ROOM TEMPERATURE

CASTER SUGAR

CONFECTIONER'S SUGAR

g 200

g 200

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PREPARATION

Whip the egg whites with the sugar until strong peak, by hand, add the icing sugar.

Pipe a round disk and drops of meringue over his perimeter to form like a flower.

Bake at 80°C around 4 hours.

FRUIT CUSTARD CREAM

INGREDIENTS

WATER

LIQUID CREAM 35% FAT

TOP CREAM

PASTA AROMATIZZANTE MANGO

g 500

g 100

g 200

g 30

PREPARATION

Mix all the ingredients together with a whisk until a smooth and homogeneous consistency is obtained.

FILLING AND GARNISH

INGREDIENTS

CHOCOCREAM CRUNCHY TROPICAL

NOBEL PISTACCHIO

FRESH FRUIT - EXOTIC

To Taste

To Taste

To Taste

FINAL COMPOSITION

Glaze the surface of the meringue tart with the NOBEL PISTACHIO, then put it in the refrigerator for a few minutes.

With the help of a piping bag, deposit a generous dose of CHOCOCREAM and some drops of fruit custard cream.

Garnish with fresh fruit and decorate with drops of CHOCOCREAM.



RECIPE CREATED FOR YOU BY ANTONIO LOSITO

PASTRY CHEF AND GELATO MAKER