



## SICILIAN TARTLET

### PISTACHIO AND CITRUS TARTET (DOSES FOR 50 TARTLETS)

DIFFICULTY LEVEL   

#### ALMOND SHORTCRUST

##### INGREDIENTS

TOP FROLLA

UNSALTED BUTTER 82% FAT

EGGS

AVOLETTA

g 1400

g 375

g 225

g 300

##### PREPARATION

Mix all the ingredients in the planetary mixer with the flat beater.

Roll the shortcrust between two baking papers and laminate it to the thickness of 3 mm and put to rest in the refrigerator. Line the micro perforated molds for single portion tartlets with 7 cm diameter.

Bake in a convection oven at 170°C for the first 5 minutes, then lower the temperature at 160°C for 10-13 more minutes with open valve.

#### CRISPY LAYER

##### INGREDIENTS

PRALIN DELICRISP PISTACHE - HEATED AT 35°C

To Taste

##### PREPARATION

Heat PRALIN DELICRISP PISTACHE at 35°C.

## CITRUS FRUITS CUSTARD

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### INGREDIENTS

MILK 3.5% FAT	g 1000
SUGAR	g 300
SOVRANA	g 80
EGG YOLK	g 100
GRATED LEMON ZEST	To Taste
GRATED ORANGE ZEST	To Taste

### PREPARATION

Mix with the whisk the cold yolk, SOVRANA and 100g of milk.  
Bring to a boil the remaining part of the milk with the sugar and lemon and orange zest. Add the mixture to it and continue cooking until boiling again

## FRUIT INSERT

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### INGREDIENTS

FRUTTIDOR ARANCIA	To Taste
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## CREAMY TOPPER

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### INGREDIENTS

CHOCOCREAM PISTACCHIO	To Taste
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### PREPARATION

Fill the silicone molds TRB02 Silikomart for 3/4 and put in the shock freezer until cool.

### FINAL COMPOSITION

Using a little spatula or a kitchen brush, spread a fine layer of PRALIN DELICRISP PISTACHE into each internal surface of the tartlet. This will protect the crunchiness of the tartlet.

Fill the tartlet making two equal layers, one of FRUTTIDOR ARANCIA and the other one of citrus custard cream.

Unmold the creamy topper and place it on the tartlet's surface.

Decorate with chopped pistachios and DOBLA CHOCOLATE ORANGE.



**RECIPE CREATED FOR YOU BY ANTONIO LOSITO**

PASTRY CHEF AND GELATO MAKER