



BLUEBERRY AND PISTACHIO TART

RECIPE FOR 3 TART

DIFFICULTY LEVEL



ALMOND SHORTCRUST

INGREDIENTS

TOP FROLLA
UNSALTED BUTTER 82% FAT
EGGS
AVOLETTA

g 1400
g 375
g 225
g 300

PREPARATION

Sand the powders and butter, add the eggs, roll into a 3mm sheeter and cool once rolled. Cup discs with a diameter of 19cm and a 2cm edge.

Place 160g of blueberry fruit on the bottom of the lined ring

PISTACHIO FINANCIER

INGREDIENTS

AVOLETTA
VIGOR BAKING
TYPE 00 WHITE FLOUR
CORNSTARCH
EGG WHITES
MELTED BUTTER
JOYPASTE PISTACCHIO 100%

g 250
g 2
g 25
g 25
g 185
g 40
g 50

PREPARATION

Mix all the powdered ingredients by hand with a whisk. Add the egg whites and then the melted butter and pistachio paste, continue mixing until you obtain a smooth mixture.

Pour 190g for each shortcrust pastry and fruit base, heat at 160°C for approximately 20 minutes

BLUEBERRY JELLY

INGREDIENTS

FRUTTIDOR MIRTILLO	g 200
WATER	g 40
LILLY NEUTRO	g 40

PREPARATION

Heat the fruit bowl slightly and add water and neutral lilly.
Deposit 90g per 14cm diameter insert mould.

PISTACHIO CREMOSO

INGREDIENTS

FRESH CREAM	g 1200
CASTER SUGAR	g 90
EGG YOLK	g 200
LILLY NEUTRO	g 110
JOYPASTE PISTACCHIO GRAN RISERVA	g 225

PREPARATION

Make a english cream at 84°C, mix the pistachio paste.
Pour 300g into the mould, add the insert, pour 300g of cremoso again. (300g cremoso+insert+300g cremoso)

PISTACHIO GLAZE

INGREDIENTS

MIRROR NEUTRAL	g 300
SINFONIA PISTACCHIO	g 270
WATER	g 100

PREPARATION

Bring water and mirror to the boil, mix with chocolate.
Let it rest in the fridge overnight
Glaze at 35°C

FINAL COMPOSITION

Once the tart is cooked, place the glazed pistachio topper with the blueberry jelly inside on the tart.

Decorate with pistachio chocolate decorations and crunchy beads.



RECIPE CREATED FOR YOU BY FRANCESCO MAGGIO

CHOCOLATIER AND PASTRY CHEF