

BLUEBERRY AND PISTACHIO TART

RECIPE FOR 3 TART

DIFFICULTY LEVEL B B







ALMOND SHORTCRUST

INGREDIENTS		PREPARATION
TOP FROLLA	g 1400	Sand the powders and butter, add the eggs, roll into a 3mm sheeter and cool once rolled. Cup discs
UNSALTED BUTTER 82% FAT	g 375	with a diameter of 19cm and a 2cm edge.
EGGS	g 225	Place 160g of blueberry fruit on the bottom of the lined ring
AVOLETTA	g 300	

PISTACHIO FINANCIER

INGREDIENTS		PREPARATION
AVOLETTA	g 250	Mix all the powdered ingredients by hand with a whisk. Add the egg whites and then the melted
VIGOR BAKING	g 2	butter and pistachio paste, continue mixing until you obtain a smooth mixture.
TYPE 00 WHITE FLOUR	g 25	Pour 190g for each shortcrust pastry and fruit base, heart at 160°C for approximately 20 minutes
CORNSTARCH	g 25	
EGG WHITES	g 185	
MELTED BUTTER	g 40	
JOYPASTE PISTACCHIO 100%	g 50	



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BLUEBERRY JELLY

INGREDIENTS	PREPARATION
FRUTTIDOR MIRTILLO g 2	Heat the fruit bowl slightly and add water and neutral lilly.
WATER g 4	Deposit 90g per 14cm diameter insert mould.
LILLY NEUTRO g 4	40

PISTACHIO CREMOSO

INGREDIENTS		PREPARATION
FRESH CREAM	g 1200	Make a english cream at 84°C, mix the pistachio paste.
CASTER SUGAR	g 90	Pour 300g into the mould, add the insert, pour 300g of cremoso again. (300g cremoso+insert+300g
EGG YOLK	g 200	cremoso)
LILLY NEUTRO	g 110	
JOYPASTE PISTACCHIO GRAN RISERVA	a 225	

PISTACHIO GLAZE

INGREDIENTS		PREPARATION
MIRROR NEUTRAL	g 300	Bring water and mirror to the boil, mix with chocolate.
SINFONIA CIOCCOLATO PISTACCHIO	g 270	Let it rest in the fridge overnight
WATER	g 100	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

