



ELEGANT PISTACHIO TART

PISTACHIO NAMELAKA

INGREDIENTS

MILK	g 250
GLUCOSE	g 10
LILLY NEUTRO	g 40
SINFONIA CIOCCOLATO PISTACCHIO	g 340
LIQUID CREAM - COLD	g 200

PREPARATION

Mix Milk, Glucose, and Lily Neutro together and bring to a boil.

Pour over the Sinfonia Pistachio and immersion blend.

Slowly pour in cold cream while blending.

Place plastic wrap touching the surface of your Namelaka and chill for 2-3 hours

FILLING

INGREDIENTS

TART SHELL	To Taste
PISTACHIO NAMELAKA	To Taste
CHOCOSMART CIOCCOLATO	To Taste
PRALIN DELICRISP CLASSIC	To Taste

PREPARATION

Line your tart shell with Chocosmart dark and let set

Fill your tart shell with a thin layer of Pralin Delicrisp Classic

Ontop of that layer pipe Pistachio Namelaka till the tart shell is filled $\frac{3}{4}$ of the way.

Then, melt your Chocosmart dark and top off each of your tart shells. Let the chocosmart set

FINAL COMPOSITION

When your Namelaka is ready to use whip using a stand mixer.

To finish your tart pipe the Namelaka as desired, sprinkle on some chopped pistachios and decorate with dobla.



RECIPE CREATED FOR YOU BY LINDSEY MALINOWSKI

PASTRY CHEF AMERICAS