



## 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

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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