



## EXOTIC FRUITS & PISTACHIO MERINGUE TART

### FRUIT, PISTACHIO AND MERINGUE SINGLE PORTION

DIFFICULTY LEVEL



#### MERINGUE TARTLET

##### INGREDIENTS

EGG WHITES - AT ROOM TEMPERATURE

g 200

CASTER SUGAR

g 200

CONFECTIONER'S SUGAR

g 200

##### 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

g 500

LIQUID CREAM 35% FAT

g 100

TOP CREAM

g 200

PASTA AROMATIZZANTE MANGO

g 30

##### PREPARATION

Mix all the ingredients together with a whisk until a smooth and homogeneous consistency is obtained.

#### FILLING AND GARNISH

##### INGREDIENTS

CHOCOCREAM GRUNCHY TROPICAL

To Taste

NOBEL PISTACCHIO

To Taste

FRESH FRUIT - EXOTIC

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