



## PISTACHIO AND TANJERIN TART

### MODERN PISTACHIO AND TANJERIN TART

DIFFICULTY LEVEL



#### SHORTCRUST

##### INGREDIENTS

TOP FROLLA  
UNSALTED BUTTER 82% FAT  
EGGS  
PISTACCHIO TRITATO SGUSCIATO 0-2  
CASTER SUGAR

g 1400  
g 350  
g 225  
g 150  
g 120

##### PREPARATION

Mix all the ingredients in a planetary mixer with the paddle attachment.  
Roll out the pastry between 2 sheets of baking paper and laminate it to a thickness of 4 millimeters and place in the fridge to rest.

#### GRAN RISERVA PISTACHIO FRANGIPANE

##### INGREDIENTS

UNSALTED BUTTER 82% FAT  
JOYPASTE PISTACCHIO GRAN RISERVA  
SALT  
CASTER SUGAR  
PISTACCHIO TRITATO SGUSCIATO 0-2  
EGGS  
EGG YOLKS  
IRCA GENOISE

g 250  
g 25  
g 2  
g 200  
g 200  
g 200  
g 50  
g 200

##### PREPARATION

Mix all the ingredients in a planetary mixer with the paddle attachment for approximately 10 minutes.

## FINAL COMPOSITION

Line the microperforated mold with the almond shortcrust pastry, ensuring that the bottom and sides adhere well.

Remove a flower from the bottom of the cake, using the appropriate cake design pastry cup, and replace the removed pastry of the same size with a small piece of shortcrust pastry (add a teaspoon of cocoa to some of the shortcrust pastry).

Spread a layer with approximately ½ cm of Cesarin Mandarin Cream Fruit on the bottom of the tart.

Fill the cake with the frangipane mixture, reaching less than ½ cm from the edge.

Close the tart with a base of almond shortcrust pastry with a few small holes to let the steam vent.

Cook at 170°C for the necessary time (depending on the mold used...).

Allow to cool very well before turning the tart upside down.

To decorate.



**RECIPE CREATED FOR YOU BY ANTONIO LOSITO**

PASTRY CHEF AND GELATO MAKER