



## 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