



## BLUEBERRY AND PISTACHIO TART

### RECIPE FOR 3 TART

DIFFICULTY LEVEL



#### ALMOND SHORTCRUST

##### INGREDIENTS

TOP FROLLA	g 1400
UNSALTED BUTTER 82% FAT	g 375
EGGS	g 225
AVOLETTA	g 300

##### PREPARATION

Sand the powders and butter, add the eggs, roll into a 3mm sheeter and cool once rolled. Cup discs with a diameter of 19cm and a 2cm edge.

**Place 160g of blueberry fruit on the bottom of the lined ring**

#### PISTACHIO FINANCIER

##### INGREDIENTS

AVOLETTA	g 250
VIGOR BAKING	g 2
TYPE 00 WHITE FLOUR	g 25
CORNSTARCH	g 25
EGG WHITES	g 185
MELTED BUTTER	g 40
JOYPASTE PISTACCHIO 100%	g 50

##### PREPARATION

Mix all the powdered ingredients by hand with a whisk. Add the egg whites and then the melted butter and pistachio paste, continue mixing until you obtain a smooth mixture.

Pour 190g for each shortcrust pastry and fruit base, heat at 160°C for approximately 20 minutes

## BLUEBERRY JELLY

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### INGREDIENTS

FRUTTIDOR MIRTILLO	g 200
WATER	g 40
LILLY NEUTRO	g 40

### PREPARATION

Heat the fruit bowl slightly and add water and neutral lilly.  
Deposit 90g per 14cm diameter insert mould.

## PISTACHIO CREMOSO

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### INGREDIENTS

FRESH CREAM	g 1200
CASTER SUGAR	g 90
EGG YOLK	g 200
LILLY NEUTRO	g 110
JOYPASTE PISTACCHIO GRAN RISERVA	g 225

### PREPARATION

Make a english cream at 84°C, mix the pistachio paste.  
Pour 300g into the mould, add the insert, pour 300g of cremoso again. (300g cremoso+insert+300g cremoso)

## PISTACHIO GLAZE

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### INGREDIENTS

MIRROR NEUTRAL	g 300
SINFONIA PISTACCHIO	g 270
WATER	g 100

### PREPARATION

Bring water and mirror to the boil, mix with chocolate.  
Let it rest in the fridge overnight  
Glaze at 35°C

### FINAL COMPOSITION

Once the tart is cooked, place the glazed pistachio topper with the blueberry jelly inside on the tart.

Decorate with pistachio chocolate decorations and crunchy beads.



**RECIPE CREATED FOR YOU BY FRANCESCO MAGGIO**

CHOCOLATIER AND PASTRY CHEF