



## DUBAI FRANGIPANE

MODERN PISTACHIO TART WITH MILK CHOCOLATE CHIPS AND AN IRRESISTIBLE LAYER OF PISTACHIO AND KATAIFI PASTE, FOLLOWING THE INCREDIBLE DUBAI CHOCOLATE TREND.

DIFFICULTY LEVEL



### SHORTCRUST PASTRY

#### INGREDIENTS

TOP FROLLA	g 1400
UNSALTED BUTTER 82% FAT	g 350
EGGS	g 225
PISTACCHIO TRITATO SGUSCIATO 0-2	g 150
CASTER SUGAR	g 120

#### PREPARATION

Combine all ingredients in a stand mixer using the paddle attachment.  
Roll the dough between two sheets of baking paper to a thickness of 4 mm, then refrigerate to rest.

### PISTACHIO FRANGIPANE

#### INGREDIENTS

UNSALTED BUTTER 82% FAT	g 250
JOYPASTE PESTO DI PISTACCHIO	g 25
SALT	g 3
CASTER SUGAR	g 200
PISTACCHIO TRITATO SGUSCIATO 0-2	g 200
EGGS	g 200
EGG YOLKS	g 50
IRCA GENOISE	g 200
GOCCIOLONI CIOCCOLATO AL LATTE	To Taste

#### PREPARATION

Combine all ingredients in a stand mixer with the paddle attachment for approximately 10 minutes.

**INGREDIENTS**

PRALIN DELICRISP DUBAI PISTACHIO

To Taste

**PREPARATION**

Slightly warm PRALIN DELICRISP DUBAI PISTACHIO in the microwave for a few seconds and spread it over the tart at room temperature.

**FINAL COMPOSITION**

After lining the base and sides of a micro-perforated tart ring with the shortcrust pastry, spread a thin layer of **GOCCIOLONI AL LATTE** (milk chocolate chips) on the bottom. Add a generous layer of pistachio frangipane, then top with more **GOCCIOLONI AL LATTE**.

Bake in a static oven at 170°C (338°F) for about 25–30 minutes, depending on the size of the tart.

Once fully cooled, spread a generous layer of **PRALIN DELICRISP DUBAI PISTACHIO**, slightly warmed in the microwave, over the surface.

Finish with whipped **CHOCOSMART MILK CHOCOLATE** (whipped in a stand mixer) and decorate as desired with **Dobla** decorations.

**RECIPE CREATED FOR YOU BY ANTONIO LOSITO**

PASTRY CHEF AND GELATO MAKER