

Tartlet pistachio

INGREDIENTS

CHANTILLY CREAM

350 g	UHT CREAM WITHOUT CARRAGEN 33% ALFAPRO	20 g	GLUCOSE SYRUP
30 g	WHITE CHOCOLATE 28% SICA O	80 g	MASCARPONE CHEESE PIATNICA
2 g	FOOD GELATIN	40 g	DELIPASTA PISTACHIO PURE 100% FABBRI
2 g	SALT		

JELLY

250 g	CORPSES CONFILETAS	200 g	FROZEN BLACK CURRANT
30 g	PUREE LIME BOIRON	25 g	BASE PANNAMOUSSE FABBRI
30 g	WATER		

BASE TARTLET

250 g	PISTACHIO FILLING CREAM 25% WITH NUTS PIECES ALFAPRO
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A METHOD OF PREPARING

1 Heat the pistachio cream for filling to 40°C. Using a pastry bag, pour the pistachio cream into the tartlet.

2 Defrost the blackcurrant and lime and mix. Combine the Pannamousse dessert base with boiling water. Then mix everything and blend. Cool the jelly, Pour a thin layer of jelly (approx. 5 mm) onto the pistachio cream. Leave to set.

3 Boil the cream and syrup. Soak the gelatin in cold water and then add it to the boiled cream and syrup. Add white chocolate, mascarpone cheese, salt and pistachio delipaste. Mix everything together, cover



with foil and put in the fridge for at least 12 hours. After removing from the refrigerator, beat everything with a mixer at high speed for about 2-3 minutes. Finally, pipe using a pastry bag on the surface of the previously poured jelly. Decorate as you wish, but fine pistachios and gold flakes work best. Enjoy your meal!

Smacznego



Przedsiębiorstwo Savpol
Spółka z ograniczoną
odpowiedzialnością Sp. K.

44-100 Gliwice, ul. Sowińskiego 7
T.: **+48 (32) 400 04 00**
e-mail: **savpol@savpol.pl**

