

The pistachio tart



For around 12 individual tarts

Pate sable :

150g butter
1g sea salt
100g icing sugar
25g almond powder
50g eggs
250g flour

*Cut butter into little cubes.
Mix all the ingredients except the eggs into a powder.
When the powder is really homogeneous, add the eggs.
Mix gently to obtain a homogeneous dough.
Film the dough and let cool in the fridge.*

Pistachio frangipane :

25g sugar
25g pistachio powder
25g butter
25g eggs
100g custard

*Mix the sugar, the pistachio powder and the softened butter. Add the eggs, don't mix it too hard.
Smooth the cold custard, add to the pistachio mix, mix the 2 products.
Use directly.*

Pistachio ganache :

100g cream
15g inverted sugar
20g pure pistachio paste
202g Opalys couverture

*Boil the cream with the inverted sugar.
Pour into the Opalys couverture, mix with a hand blender, add the pistachio paste.*

Pistachio confit :

90g cream
120g pistachio 50% praline
20g 100%pure pistachio paste
0.5g sea salt

Boil the cream
Pour on the pistachio praline and pistachio paste.
Mix and add the salt.
Pipe into the insert mold. Freeze.

Pistachio cremeux :

125g cream
125g milk
10g powdered milk
40g sugar
40g egg yolk
35g 100%pure pistachio paste
21g gelatin mass

Heat the milk, the cream and the powdered milk.
Mix the sugar with the egg yolk.
Cook the cream like an english cream (85°C)
whisking all the time.
Add the gelatin and the pistachio paste and mix
with an hand blender.
Pour into an insert mold and freeze it.

Pistachio whipped ganache :

75g cream
8g glucose
8g inverted sugar
110g Opalys couverture
200g cream
50g pure pistachio paste

Boil the cream with sugars.
Pour on Opalys couverture. Mix with the hand
blender.
Add the second cream weighing and mix it. Add
the pistachio paste, mix. Let it cool one night.
The next day, whip the cream to the consistence
you want. Use directly

Green spray :

100g white couverture
100g cocoa butter
Qs. green food coloring

Melt the couverture and the cocoa butter to 45°C
add the food coloring, mix, sift and spray directly.

Montage :

Spread the pastry at 3mm, drop off in oblong tart molds 11cm long.

Garnish the tartlets halfway up the frangipane.

Bake the tarts for about 25 minutes at 160 ° C. Then let cool.

Make a pistachio ganache and smooth the tart with the pistachio cremeux.

Mold the whipped ganache in elongated "top tart" molds from pavoni. Place the pistachio confit insert and smooth and freeze.

Once frozen, unmold and spray in green.

Place the oblong shapes on the tartlets. Decorate the edges with pistachio powder, place two half pistachios and a piece of silver leaf.

