



# DUBAI TART

👤 Intermediate level

## SHORTCRUST

TOP FROLLA

unsalted butter 82% fat  
eggs

1000g  
300g  
150g

Mix all the ingredients in a planetary mixer equipped with a paddle until you obtain a smooth dough. Refrigerate for at least 1 hour and roll out with a sheeter to a thickness of about 4 mm. Line a mould with a diameter of 18 cm and a 2 cm high border. Bake at 165°C for about 12-14 minutes.

## PISTACHIO CRUNCHY LAYER

PRALIN DELICRISP DUBAI PISTACHIO

qb

Pour 150g of PRALIN DELICRISP DUBAI PISTACHIO onto the shortcrust pastry base and level it.

## RASPBERRY LAYER

raspberry purée  
lemon juice  
caster sugar  
pectin

200g  
16g  
140g  
3,5g

Heat the purees to about 50°C, add sugar and pectin and bring to the boil. let it cool in the refrigerator. once the jam has cooled, fill the shortcrust pastry base until complete.

## RASPBERRY GELEE

raspberry purée	250g	combine the hot puree with the neutral lilly and place in the mini cylinder insert molds.
<u>LILLY NEUTRO</u>	50g	

## PISTACHIO MOUSSE

liquid cream 35% fat	500g	Semi- whip the cream with water and neutral lilly, delicately incorporate the pistachio pesto joypaste
water	110g	
<u>LILLY NEUTRO</u>	100g	
<u>JOYPASTE PESTO DI PISTACCHIO</u>	150g	

## PISTACHIO FINANCIER

pistachios	250g	Mix all the powdered ingredients by hand with a whisk.
confectioner's sugar	250g	
VIGOR BAKING	4g	Add the egg whites and then the melted butter, continue mixing until you get a smooth dough. Bake at 170°C for 14min
type 00 white flour	50g	
cornstarch	50g	
egg whites	370g	
unsalted butter 82% fat	120g	

## FINAL COMPOSITION

Place a layer of pistachio pesto mousse inside the silicone mold, insert the frozen insert made of raspberry jelly, a layer of financier and close with more mousse.

once frozen and unmolded, glaze with Raspberry mirror and decorate with pistachios and a few splashes of food coloring.

Place the glazed and decorated topper on the bottom of the tart and make a ring around the bottom with fresh raspberries.



Extraordinary  
made simple.