

Baked tartlet with pistachio almond cream, pistachio cream, caramelized pistachio powder

Recipe for 12 tartelet

Description

This tartlet features pistachios in a variety of textures.

Note

Make sure your shortbread dough is cold, and if it starts to stick, place it back in the fridge.

Resting will make the work easier, for a better result.

Ingredients

Shortbread dough

- 280 Gr Butter
- 40 Gr Sugar
- 35 Gr Egg
- 80 Gr Icing sugar
- 80 Gr Almond powder
- 260 Gr Flour
- 1 Pinch(es) Salt

Pistachio almond cream

- 200 Gr Softened butter
- 200 Gr Sugar
- 4 Unit(s) Egg
- 200 Gr Almond powder
- 25 Gr Flour
- 2 Tbsp Pistachio paste

Pistachio cream

- 75 Ml Milk
- 75 Ml Cream 35%
- 2 Unit(s) Eggs yolk
- 15 Gr Sugar
- 1 Leaf(ves) Gelatin
- 125 Gr White chocolate
- 1 Tbsp Pistachio paste

Caramelized pistachios

- 125 Gr Pistachios
- 35 Gr Icing sugar

Preparation

- Preparation time **90 mins**
- Preheat your **Oven** at **356 F°**
- Resting time **30 mins**

Shortbread dough

Microwave the butter for a few seconds to obtain a creamy consistency.

Place the butter in a mixing bowl, add the sugar and mix well. Add the egg and mix well again.

Once all the dry extracts have been sieved out, add them to the mix and mix well. Once the dough is smooth, spread it out on cling film and leave to rest in the fridge for at least four hours. Then knead it lightly with your hands, before rolling it out with a rolling pin. Do this on floured baking paper to

prevent the dough from sticking to the table. Once you've rolled out the dough to the desired thickness, leave it on a baking sheet in the fridge. You can then cut it to the desired diameter for your tarts. Once your tartlets are dark.

Pistachio almond cream

Place the soft butter and pistachio paste, together with the sugar, in the bowl of your mixer and stir vigorously (whiten).

Add the eggs one by one, while sifting the dry ingredients. When the eggs are absorbed, add the dry ingredients and mix well. Finish with the rum for flavour.

Leave your cream to rest in the fridge for 20/30 min.

Fill the tart shells and bake in the oven (180°C).

Pistachio cream

Rehydrate the gelatine leaves in very cold water.

In a saucepan, bring the milk and cream to the boil with the chosen fragrance. In a bowl, whisk together the yolks and sugar. Pour some of the boiling mixture over the blanched yolks. Lower the heat, return the mixture to the saucepan, and stir continuously with a spatula until the mixture cools to 82°C.

Add the well-squeezed gelatine leaves and stir. Pour over the white chocolate, wait 30 seconds and stir.

Place in the fridge until completely chilled. To speed up cooling, you can transfer the cream to a baking tray and place in the fridge.

Pistachio powder

In a non-stick frying pan, brown the pistachios with the powdered sugar, then roll them in the pan. As soon as the powdered sugar coats them, caramelization will begin. Watch out for coloring, stop cooking and let them cool on a sheet of baking paper.

Breaking

Crush them with the flat of the blade of your chef's knife.

Powder

Put the caramelized pistachios (cold) in a blender and blend until powdery.

Assembly

Using a pastry bag fitted with a small plain tip, pipe a serpentine pattern over the entire surface of the tartlet.

Glue the pistachio powder around the edge of the tartlet (against the pistachio cream).

To finish, place a few whole caramelized pistachios on top of the tartlet.

Bon appétit!