



PROFESSIONAL



CHERRY PISTACHIO TART

AVONMORE
PROFESSIONAL
PRODUCT USED



Avonmore Professional
35.5% Whipping Cream

MAKES 6 TARTS

INGREDIENTS LIST

Sweet Pastry

- 225g Plain Flour
- Pinch of Salt
- 150g Unsalted Butter, cold & cubed
- 25g Icing Sugar
- 1 Egg

Cherry Jam

- 300ml Cherry Puree
- Juice ½ Lemon
- 25g Sugar
- 2g Agar Agar

Pistachio Financier Cake

- 90g Butter
- 45g Ground Pistachios
- 90g Icing Sugar
- 35g Plain Flour
- 70g Egg Whites

Pistachio Cream

- 90ml Milk
- 90ml Cream
- 3 Egg Yolks
- 55g Caster Sugar
- 20g Cornflour
- 50g Pistachio Paste
- 1 Leaf of Gelatine
- 65g Butter, softened
- 100ml Cream, for whipping



THE RECIPE, STEP BY STEP

ELEMENTS:

- 01 Sweet Pastry
 - 02 Cherry Jam
 - 03 Pistachio Financier Cake
 - 04 Pistachio Cream
- Décor: Pistachios, Cherries and Mint

01 Sweet Pastry

1. Put the flour and salt together into a large bowl of the stand mixer. Add the butter and mix using the beater attachment until the mix resembles fine breadcrumbs.
2. Add the icing sugar, followed by the egg, and continue to mix until all of the ingredients are combined. 1-2mins
3. Wrap the dough in cling film and place in the freezer for at least 15 minutes to chill.
4. Preheat the oven to 200C or 180C if using a fan oven.
5. Roll out the dough on a lightly floured surface, then cut out six circles of dough (7cm) using a cutter. Cut six strips (24cm x 2cm) of dough with a knife.
6. Line six perforated tart tins (7cm in diameter) with the pastry discs and strips and arrange on a baking tray lined with a silicone mat or a sheet of parchment paper.
7. Prick the base of the tarts with a fork and place in the freezer for 5 minutes.
8. Bake the tart blind by lining with a large square of parchment paper and filling with baking beans or rice and placing in the oven for 10-15 minutes.
9. Remove the beans and paper and bake for a further five minutes, until lightly golden. Remove from the oven and allow to cool slightly. Reduce the oven temperature to 180C or 160C fan.

02 Cherry Jam

1. Place all of the ingredients into a small saucepan over a medium heat. Bring to the boil, and once boiling, boil for one minute.
2. Remove from the heat, cool slightly, then divide between the baked tart shells and set aside to set.

03 Pistachio Financier Cake

1. Make a brown butter by putting the butter in a small saucepan over a medium heat. When the butter has browned and is fragrant, remove from the heat and pass through a sieve into a clean bowl or saucepan. Set aside.
2. In a bowl, mix the pistachios, icing sugar and flour together with the egg whites and mix well to form a paste.
3. Mix in the cooled browned butter and mix well to combine. Pipe the mix on top of the cooled and set cherry gel. Bake for 10 minutes until golden and firm to touch.

04 Pistachio Cream

1. Soak the gelatine sheets in a bowl of cold water.
2. Heat the milk and 90ml cream in a saucepan to a simmer.
3. Place the egg yolks, caster sugar and cornflour into a bowl and whisk together. Slowly whisk the hot milk-cream mix into the egg mix, then pour the mixture back into a pan.
4. Place the saucepan back on a medium heat and cook until thick and bubbling, or until the cream reaches 82C on a thermometer.
5. Add the drained gelatine sheets and mix well to dissolve. Add the pistachio paste and whisk well.
6. Cool slightly, then when the cream is 35- 40°C, add the butter and whisk to emulsify. Cool until set.
7. Whisk the 100ml cream to soft peak, then fold into the pistachio cream. Place in a piping bag to serve.



Assembly and Presentation:

1. Pipe the set pistachio cream onto the baked tart. Decorate with fresh cherries, crushed pistachios, and mint.