

Apricot Pistachio Tart



RECIPE QUANTITY	10	pieces	RECIPE NUMBER	GB70083
------------------------	----	--------	----------------------	---------

Sablé dough for tart

275 g butter unsalted	9.7oz
120 g icing sugar	4.23oz
5 g salt	0.18oz
90 g fresh eggs	3.17oz
455 g pastry flour type 400	16.05oz
55 g almonds peeled, ground	1.94oz

Beat the butter, the sugar, the salt to obtain a creamy mixture. Slowly add the eggs. Fold in the sifted flour and almonds add the flour and ground almonds until all is well combined. place for min. 2 hours in the refrigerator.

Filling, Laprico

750 g Laprico 75%, Bakeable filling apricot	26.46oz
125 g crème fraîche 30%	4.41oz
125 g Pastry Cream (hot)	4.41oz

Stir the whipped vanilla cream with crème fraîche until creamy smooth, fold in the Laprico.

Pastry Cream (hot)

100 g Vanilla cream powder, Custard powder with vanilla, Warm	3.53oz
1000 g milk 3.5%	35.27oz
200 g granulated sugar	7.05oz

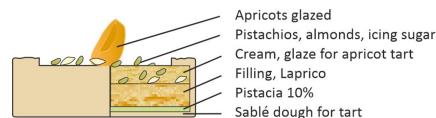
Stir 250 g / 8.8 oz of cold milk with the Cream powder until well dissolved. Boil the remaining milk and sugar. Add to the vanilla powder mixture and bring to a boil again.

Cream, Filling for apricot tart

55 g raw sugar	1.94oz
20 g Vanilla cream powder, Custard powder with vanilla, Warm	0.71oz
273 g Pastry Cream (hot)	9.63oz
140 g pasteurised liquid egg	4.94oz
50 g past. liquid egg yolk	1.76oz
230 g crème fraîche 30%	8.11oz
230 g heavy cream 35%	8.11oz
2 g fleur de sel	0.07oz

Mix the sugar and vanilla cream powder. Beat the vanilla cream until smooth and mix with the dry ingredients, eggs and egg yolks. Gently stir in the crème fraîche, cream and fleur de sel, taking care not to incorporate air into the finished mixture.

Structure



Apricot Pistachio Tart

850 g Sablé dough for tart	29.98oz
400 g Pistacia 10%, Bakeable filling almond pistachio	14.11oz
800 g Filling, Laprico	28.22oz
1000 g Cream, Filling for apricot tart	35.27oz
100 g flaked almonds	3.53oz
50 g pistachios	1.76oz
50 g icing sugar	1.76oz

50 g fresh apricots

1.76oz

Felchlin Marketing Material

**Tarte Chrome steel Ø11 x H
3 cm / 4.33 x 1.18 inches**

Sablé dough for tart

Roll out the Sablé dough to 3 mm / 0.118 inch.

Finition

Sablé dough lay in the tart rings. spread pistacia baking mixture thinly, fill with Laprico filling and smooth, pour in cream filling, sprinkle with flaked almonds and pistachios. Dust with icing sugar, bake on perforated trays with silpain mats.

Baking temperature

180°C / 356°F oven,
150°C - 160°C / 302 - 320°F fan oven, fan oven on minimum Baking time approx. 30 minutes

Attention

After baking for approx. 15 minutes, remove the tarts from the oven and leave to stand for approx. 2 - 3 minutes, then finish baking to prevent the filling from over-baking.

After baking, decorate with glazed apricot wedges.

Apricot Pistachio Tart

FELCHLIN PRODUCTS

KB07	Pistacia 10%, Bakeable filling almond pistachio
KB96	Laprico 75%, Bakeable filling apricot
UE05	Vanilla cream powder, Custard powder with vanilla, Warm
VO26	Tarte Chrome steel Ø11 x H 3 cm / 4.33 x 1.18 inches

Apricot Pistachio Tart

Felchlin Marketing Material



VO26 Tarte Chrome steel Ø11 x H 3 cm / 4.33 x 1.18 inches

Apricot Pistachio Tart



Recipe number : GB70083

Description : Creamy fruity apricot pistachio tart

Sales data :		Nutritional values per 100 g :	
Shelf life	3 days	Kilocalorie (kcal)	313
Selling days	1 day	Kilojoule (kJ)	1309
Selling price		Lipids	16.07 g
Selling unit	1 piece	saturated fatty acids	6.97 g
		Carbohydrates	34.51 g
		of wich sugars	22.83 g
		Proteins	5.78 g
		Salt	0.24 g

Declaration :

Sugar, **wheat flour**, **crème fraîche**, **whole milk**, water, dried abricots 7%, **butter**, **cream**, **almonds**, **eggs**, **pistachio 3%**, raw cane sugar, corn starch, **egg yolk**, apricots 2%, humectant (E420: sorbitol), maize flour, **soya**, **wheat starch**, edible salt, acidifying agent (citric acid), fleur de sel (sea salt), flavour, preserving agent (potassium sorbate), preservative (E202: potassium sorbate), acidifier (E330: citric acid), colouring agents (riboflavin, sunset yellow S, carotene), dried glucose syrup, thickening agent (locust bean gum and guar gum), vanilla extract Madagascar, vanille

State 20.05.2022