

# Strawberry Pistachio Puff-Pastry Tart

with Felchlin Pistacia 10%, Bakeable filling



<b>RECIPE QUANTITY</b>	1	piece of 20 cm / 7.87 inches Ø	<b>RECIPE NUMBER</b>	TO20508
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## Puff Pastry

380 g water	13.4oz
1000 g pastry flour type 400	35.27oz
25 g salt	0.88oz
20 g white wine vinegar	0.71oz
300 g butter	10.58oz
500 g butter for turns	17.64oz

Knead all the ingredients except for the butter for the turns to obtain a smooth dough, allow to rest for 6 hours.

Depending on the usage, the pastry needs 2 double turns and 1 single turn for more or 5 single turns for less leavening power.

## Pastry Cream

100 g Vanilla cream powder, Custard powder with vanilla, Warm	3.53oz
200 g granulated sugar	7.05oz
250 g milk 3.5%	8.82oz
750 g milk 3.5%	26.46oz

Stir the first amount of cold milk with the Cream powder until well dissolved. Boil the remaining milk and sugar. Add to the powder mixture and bring to a boil again.

## Sponge with almond-pistachio paste

360 g Backing paste pistacia	12.7oz
420 g fresh eggs	14.82oz
3 g salt	0.11oz
120 g butter	4.23oz
3 g baking powder	0.11oz
70 g pastry flour type 400	2.47oz

Mix the baking paste pistacia and 50 g / 1.76 oz of the egg together until smooth before slowly adding the salt and remaining eggs and whipping on 2nd speed on the machine for approx. 15 - 20 minutes. Heat the butter until browned and then leave to cool before adding to a portion of the sponge mixture. Sift the flour and baking powder together and add to the sponge mixture. Finally fold in the butter mixture.

Yields 1 Silpan mat 36 x 56 cm / 14.37 x 22.05 inches

Baking temperature: 190°C / 374°F  
Baking time: 15 - 18 minutes

## Backing paste pistacia

910 g California 1:1, Bakeable filling almond	32.1oz
90 g Pistacia Vera, Pistachio paste	3.17oz

Mix the almond paste with the pistachio paste until smooth.

## Structure



## Strawberry Pistachio Puff-Pastry Tart

<b>200 g Puff Pastry</b>	<b>7.05oz</b>
<b>120 g Pistacia 10%, Bakeable filling almond pistachio</b>	<b>4.23oz</b>
<b>150 g Pastry Cream</b>	<b>5.29oz</b>
<b>200 g Sponge with almond- pistachio paste</b>	<b>7.05oz</b>
<b>80 g strawberry jelly, firm</b>	<b>2.82oz</b>
<b>400 g fresh strawberries</b>	<b>14.11oz</b>
<b>50 g cold glazing gel</b>	<b>1.76oz</b>

## Puff pastry

Puff pastry roll out round to 2 ½ mm / 0.098 inch, add a little sugar and roll to again to 2 mm / 0.079 inch round, dock the pastry, bake.

Bake at 190°C / 374°F . for ca. 20 - 25 minutes

Cut into 20 cm / 7.87 inches diameter after baking.

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## Finishing

Use a 6 star-shaped nozzle and pipe a border of pistachio mixture onto the puff pastry, Flame with a blowtorch.

Bake at 240°C / 464°F top heat, 190°C / 374°F bottom heat for ca. 10 minutes

Place a 16 cm / 6.3 inches Ø cake ring in the macaroon border on the puff pastry, press the macaroon border very lightly against the ring while still warm. Brush the macaroon edge and the puff pastry with a little cold jelly and leave to cool. Pistachio sponge cut out at 16 cm / Ø 6.3 inches, place on the puff pastry in the cake ring, spread smooth vanilla cream on the sponge.

Then top with strawberries and glaze with hot strawberry jelly. Lift the cake ring and remove, decorate as required.

### FELCHLIN PRODUCTS

DF18	Pistacia Vera, Pistachio paste
KB07	Pistacia 10%, Bakeable filling almond pistachio
KK43	California 1:1, Bakeable filling almond
UE05	Vanilla cream powder, Custard powder with vanilla, Warm

Please note: Some products are not available in all markets

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**Recipe number :** TO20508

**Description :** Fruity fine strawberry puff pastry with pistachio macaroon edge

<b>Sales data :</b>		<b>Nutritional values per 100 g :</b>	
Shelf life	1 day	Kilocalorie (kcal)	220
Selling days	1 day	Kilojoule (kJ)	921
Selling price		Lipids	10.22 g
Selling unit	100 g	saturated fatty acids	4.59 g
		Carbohydrates	27.25 g
		of which sugars	15.83 g
		Proteins	3.85 g
		Salt	0.31 g

## Declaration :

Strawberries 33%, **whole milk**, sugar, **wheat flour**, **butter**, **eggs**, strawberry jelly (sugar, water, glucose syrup, strawberry pulp 4%, gelling agent (pectin), acidifier (citric acid), purple carrot juice concentrate, acidity regulator (trisodium citrate), natural flavourings, safflower concentrate, preservative (E202), stabiliser (E509)), **almonds**, water, gelee (glucose syrup, water, sugar, fructose, gelling agent (pectin), acidifier (citric acid), preservative (potassium sorbate)), **pistachio 2%**, maize starch, humectant (E420: sorbitol), maize flour, **soya**, edible salt, white wine vinegar (white wine vinegar, **preservative potassium metabisulphite**, acetic acid), raising agents ((sodium diphosphate, sodium hydrogen carbonate), maize starch), cacaobutter, flavour, preservative (E202: potassium sorbate), preserving agents (sorbic acid, 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

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State

03.07.2024

Information relating to shelf life and sales days are for reference value only

Allergen information is compliant with current Swiss legislation