

# Florentine Pistachio Tartlets

## Petits Gâteaux



<b>RECIPE QUANTITY</b>	24	pieces of 7 cm / 2.76 inches Ø	<b>RECIPE NUMBER</b>	GB60223
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### Florentine base

310 g Caramel brûlé fleur de sel	10.93oz
175 g flaked almonds	6.17oz
15 g candied orange peel 3x3mm	0.53oz

Boil the caramel brûlé to 112°C / 234°F stirring constantly, then mix in the flaked almonds and the orange peels carefully.

### Sablé almonds with cacao powder

136 g butter diced	4.8oz
60 g icing sugar	2.12oz
2.5 g salt	0.09oz
45 g fresh eggs	1.59oz
213 g pastry flour type 400	7.51oz
20 g Cacao powder 20-22%	0.71oz
20 g almonds peeled, ground	0.71oz

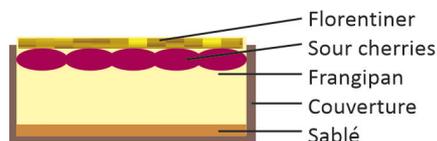
Beat the butter, the sugar, the salt to obtain a creamy mixture. Slowly add the eggs. Fold in the sifted flour, cacao powder and almonds add the flour and ground almonds until all is well combined. place for min. 2 hours in the refrigerator.

### Frangipane mixture with almond paste and pistachios

220 g butter	7.76oz
300 g Valencia F 1:1, Bakeable filling almond, Firm	10.58oz
143 g granulated sugar	5.04oz
25 g Pistacia Vera, Pistachio paste	0.88oz
170 g fresh eggs	6oz
2 g salt	0.07oz
20 g pistachios finely chopped	0.71oz
120 g pastry flour type 400	4.23oz

Whip the butter, almond paste, sugar, salt and Pistacia Vera. Gradually add the eggs. Fold the sifted flour and pistachios into the mixture.

### Structure



### Florentine Pistachio Tartlets

500 g Florentine base	17.64oz
496 g Sablé almonds with cacao powder	17.5oz
1000 g Frangipane mixture with almond paste and pistachios	35.27oz
120 g dried sour cherry	4.23oz
250 g Maracaibo Clasificado 65%, Dark chocolate couverture, Rondo	8.82oz

### Florentine

Place one chilled cube (approx. 20 g / 0.71 oz) in the silicone mould and bake. Baking temperature: 160°C / 320°F, fan oven Baking time: approx. 13 minutes After baking, remove the Florentines from the mould and leave to cool.

### Sablé

Roll out the dough to 2 mm thick, cut out 7 cm / 2.76 inches Ø and place on a Silpain baking mat, pre-bake. Baking temperature: 150°C / 302°F Baking time: approx. 20 minutes Leave to cool.

### Finishing

Place the sablé in the silicone mould and pipe 40 g / 1.41 oz frangipane onto each. Place five dried sour cherry on each and bake. Baking temperature: 180°C / 356°F Baking time: approx. 20 minutes Directly place the Florentines on top, press down lightly and bake for a further 3 minutes. Allow to cool slightly and then remove from the silicone mould while still lukewarm. Leave to cool. Dip in tempered couverture up to the edge of the Florentines.

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### FELCHLIN PRODUCTS

CU08	Maracaibo Clasificado 65%, Dark chocolate couverture, Rondo
DF18	Pistacia Vera, Pistachio paste
HA01	Cacao powder 20-22%
KK42	Valencia F 1:1, Bakeable filling almond, Firm
TM01	Caramel brûlé fleur de sel

Please note: Some products are not available in all markets

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**Recipe number :** GB60223

**Description :** Crispy Florentine on buttery almond pistachio paste with fruity dried sour cherry

<b>Sales data :</b>		<b>Nutritional values per 100 g :</b>	
Shelf life	5 days	Kilocalorie (kcal)	451
Selling days	2 days	Kilojoule (kJ)	1888
Selling price		Lipids	29 g
Selling unit	1 piece	saturated fatty acids	12.68 g
		Carbohydrates	39.44 g
		of which sugars	27.29 g
		Proteins	6.98 g
		Salt	0.26 g

**Declaration :**

Sugar, **butter**, **almonds**, **wheat flour**, **eggs**, cacao kernel, **cream**, sour cherry, apple juice concentrate, **pistachio**, cacaobutter, **wheat glucose syrup (wheat glucose)**, cacao powder, lemon juice concentrate, water, edible salt, **wheat glucose syrup**, orange peel, fleur de sel (sea salt), preserving agents (sorbic acid, potassium sorbate), flavour, sunflower oil, acidity regulator (potassium carbonate), vanilla

State 20.10.2025

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

Allergen information is compliant with current Swiss legislation