Pistachio Raspberry Tart
Entremets

RECIPE QUANTITY	8	entremets of 16 cm / diameter	6.3 inches in	RECIPE NUMBER	TO20193

Pain de Gênes Lime

200 g California 1:1, Bakeable filling almond	7.05oz
275 g fresh eggs	9.7oz
70 g brown butter	2.47oz
40 g pastry flour type 400	1.41oz
1 g baking powder	0.04oz
2 g salt	0.07oz
2 g lime zest (1 pc = 3g)	0.07oz

Start to mix the almond paste with the paddle. Slowly add the whole eggs. Switch from the paddle to whisk. Whip quickly. When the mixture is whipped, slowly add the cold butter noisette at low speed. Add the sifted flour and the baking powder at low speed with the salt. Add the lime zest.

Diplomat Cream with Frambonosa

275 g Pastry Cream	9.7oz
100 g Frambonosa, Filling raspberry	3.53oz
150 g heavy cream 35% whipped	5.29oz

Stir the Pastry Cream to obtain a smooth mass. Melt the Osa to 32 - 34°C / 89.6 - 93.2°F and fold delicately into the Pastry Cream. Carefully add the whipped cream.

Pastry Cream

50 g milk 3.5%	1.76oz
48 g cornstarch	1.69oz
550 g milk 3.5%	19.4oz
180 g heavy cream 35%	6.35oz
66 g Sugar for stabilisation	2.33oz
4 g Bourbon vanilla bean (1 pc = 4g) 1 piece	0.14oz
120 g past. liquid egg yolk	4.23oz
48 g granulated sugar	1.69oz

Mix the first amount of milk with the corn starch. Boil the second amount of milk, heavy cream, sugar for stabilization and the vanilla. Whip the egg yolks and sugar and milk/corn starch mixture to obtain a creamy white mixture. Add the hot liquid into the egg yolk mixture, combine the mixtures and bring to a boil. Pour onto a tray covered with a plastic film. Cover with another plastic film and refrigerate immediately. When cold beat as required.

Sugar for stabilisation

60 g granulated sugar	2.12oz
3.3 g carrageenan	0.12oz
2 g locust bean gum flour	0.07oz
2 g glycerol monostearate	0.07oz

Mix all the ingredients together.

Diplomat Cream & Pistachiosa

275 g Pastry Cream	9.7oz
100 g Pistachiosa F, Filling pistachio Firm	3.53oz
150 g heavy cream 35% whipped	5.29oz

Stir the Pastry Cream to obtain a smooth mass. Melt the Osa to 32 - 34°C / 89.6 - 93.2°F and fold delicately into the Pastry Cream. Carefully add the whipped cream.

Diplomat Cream & Mascarponosa

275 g Pastry Cream	9.7oz
100 g Mascarponosa palmfree, Filling with mascarpone flavour	3.53oz
150 g heavy cream 35% whipped	5.29oz

Stir the Pastry Cream to obtain a smooth mass. Melt the Osa to 32 - 34°C / 89.6 - 93.2°F and fold delicately into the Pastry Cream. Carefully add the whipped cream.

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Entremets

Structure

- Decoration
- Diplomat creams
- Praline Croquantine
- Pain de Gênes
- Couverture ring
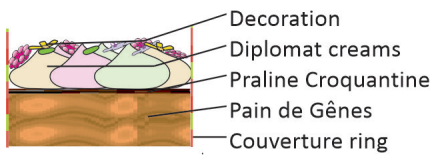
Pistachio Raspberry Tart

590 g	Pain de Gênes Lime	20.81oz
560 g	Edelweiss 36%, White chocolate couverture, Rondo	19.75oz
320 g	Praline Croquantine, Filling almond with biscuit splinters	11.29oz
525 g	Diplomat Cream with Frambonosa	18.52oz
525 g	Diplomat Cream & Pistachiosa	18.52oz
525 g	Diplomat Cream & Mascarponosa	18.52oz
80 g	fresh raspberries	2.82oz
40 g	pistachios	1.41oz
5 g	Colored cocoa butter red, Cacao butter with colour	0.18oz

Pain de Gênes

Pipe the mixture into silicone moulds of 16 cm / 6.3 inches Ø rounds and 1 cm / 0.4 inches height. Bake.

Baking temperature: 170°C / 338°F
Baking time: 15 - 20 minutes

Couverture ring

Cut a plastic band of 54 cm / 21.3 inches by 4 cm / 1.6 inches and brush over tempered red coloured cacao butter, then spread over a thin layer of tempered white couverture. Place it around a 16 cm / 6.3 inches Ø metal ring and stick together with tape. Leave overnight to crystallise befor using.

Finishing

Melt the Praline Croquantine to 32 - 34°C / 89.6 - 93.2°F and spread 20 g / 0.7 oz on the top of the Pain de Gênes using a spatula.
Put the different Diplomat creams inside piping bags with a round piping tube. Pipe randomly the 3 flavoured Diplomat Cream onto the Pain de Gêne. Place round the chocolate ring. Decorate with fresh raspberries, pistachios and edible flowers.

Pistachio Raspberry Tart

Entremets

Recipe number :   TO20193

Description :   Pain de Gênes lime made with our California almond paste 1:1 and combined with different Diplomat creams made with our Frambonosa, Pistachiosa and Mascarponosa fillings and our Praline Croquantine almond cream.

Sales data :

Shelf life	2 days	
Selling days	1 day	
Selling price		
Selling unit	1 piece	

Nutritional values per 100 g :

Kilocalorie (kcal)	1714
Kilojoule (kJ)	7170
Lipids	28.43 g
saturated fatty acids	14.12 g
Carbohydrates	27.48 g
of which sugars	23.74 g
Proteins	6.19 g
Salt	0.25 g

Declaration :

Sugar, **cream**, **whole milk**, **eggs**, cacaobutter, **almonds**, **whole milk powder**, **egg yolk**, **wheat flour**, raspberries 3%, **butter**, **pistachios 2%**, **skimmed milk powder**, sunflower oil, coconut fat, corn starch, hardened palm kernel oil, maltodextrin, **cream powder**, water, cacao kernel, **lactose**, rasbperry powder, shea butter, illipe butter, **whey powder**, hardened coconut fat, vanilla, rapeseed oil, edible salt, gelling agent (carrrageenan), lime zest, thickening agent (locust bean gum), emulsifier (mono and diglycerides of fatty acids, fatty acids), **emulsifier (soy lecithin)**, raising agent (baking powder), flavour, butterfat, colour (allura red AC FD&C Red No.40), beetroot concentrate, emulsifier (rapeseed oil lecithin), preserving agents (sorbic acid, potassium sorbate), vanilla extract, **barley malt extract**, nettle extract, paprika, colouring agent (carotene)

State   05.03.2024

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Entremets

Information relating to shelf life and sales days are for reference value only
Allergen information is compliant with current Swiss legislation

Felchlin

SWITZERLAND