

PISTACHIO RED FRUITS TARTLET

INGREDIENTS

- Raspberries
- Blueberries
- Red fruits coulis
- Pistachio nuts
- Powdered sugar

METHOD

- 1 Spread the cream filling open inside the tartlet case.
- 2 Add the raspberries and blueberries.
- 3 Pipe red fruits coulis on top.
- 4 Top with pistachios.
- 5 Finish with some more red fruit coulis and powdered sugar.

PRODUCT INFO

2104746 

TARTLET BASE CREAM FILLING



-  76g
-  Ø 8.2cm
-  2x14
-  96
-  6hrs. in the refrigerator (4-7°C)

THAW & SERVE

Shortcrust pastry case made with pure butter, filled with suisse cream: a mixture of vanilla pastry cream and softly whipped cream.


La Lorraine
Baking passion



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