

# Raspberry Pistachio Cream Tart

Almond Macaronade Cookie & Capucine Biscuit  
Diplomat Mascarpone Pistachio Cream, Framboise



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## Raspberry Pistachio Cream Tart Recipe

Serves 8.

### Almond Macaronade Cookie

10 ounces (300g) high quality almond paste such as Lubeca (Lübecker Marzipan 52/65%), cut into cubes

1 ea. egg white

1 Tbsp (20g) apple sauce.

#### Method

In a food processor, break down marzipan, the egg white and apple sauce and turn into paste; rather firm than too soft. Use the #825 star pastry tip and pipe out 8 cookies onto a baking tray lined with a silicone baking mat. Let dry out overnight on the counter.

### Capucine Biscuit (Dacquoise)

#### Meringue

3 ea. (100g) egg whites, room temp

0.4 cup (80g) sugar

1/4 tsp (1g) cream tartar, or a few drops of lemon juice.

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1.7 ounces (50g) almond meal

1.5 Tbsp (15g) flour

1/2 cup (90g) powdered sugar.

#### Method

In a food processor, blend almond meal, flour and powdered sugar. In the stand mixer, beat egg whites with cream of tartar and 1/3 of the sugar to stiff peaks; adding remaining sugar as it goes. Fold the dry ingredients into the meringue and fill up each almond cookie cavity. Pipe out leftover capucine biscuit batter onto disks onto another baking tray.



### Agar-agar Glaze (optional)

1/2 cup (125g) hot water

A couple pinches agar-agar powder. Mix well; use at room temp.

Bake cookies at 375°F (190°C) for about 18 min. For a glossy finish, brush out the sides of almond cookies with the lukewarm agar-agar solution. Let cool.



## **Diplomat Pistachio Cream**

5g gelatin sheet, soaked in cold water and drained  
1.25 cup (200g) milk  
1/2 cup (100g) sugar  
1 tsp (2.5g) vanilla paste  
1.3 ounce (40g) pistachio paste  
3 ea. (60g) egg yolks  
1 Tbsp (18g) corn starch  
5 ounces (150g) mascapone  
1/2 cup (125g) whipped cream.

## **Pistachio Paste**

In a food processor turn into paste: pistachio (preferably skinned)  $\approx$  5 ounces (150g) with a few drops of almond extract. Keep refrigerated for months.

## **Pistachio Cream**

Make a pastry cream first: bring to a boil, 1/3 sugar, vanilla paste and pistachio paste. Meanwhile, beat yolks with remaining sugar and corn starch. Temper yolk mixture with hot milk, transfer mixture into the saucepan, whisk well and bring custard to boil – cook for 2 min whisking continuously on medium heat. Remove from the heat, add the softened gelatin. Mix in mascarpone, transfer pistachio custard onto a baking tray lined with plastic wrap, add plastic wrap to contact and let cool to room temp and chill overnight.

Using a stand mixer fitted with the whisk attachment, whip heavy cream to soft peaks and transfer whipped cream in a separate bowl. Using the same mixing bowl – smooth out chilled pistachio custard and fold the whipped cream into the pistachio cream; refrigerate for up to 4 days.

## **Assembly**

$\approx$  1 lb (450g) fresh raspberries  
Crushed pistachio & edible gold leaves (optional).

Pipe out dollops of diplomat pistachio cream onto each cookie leaving sides uncovered. Arrange raspberry halves or whole depending on their size (dessert suitable for strawberries as well). Sprinkle some crushed pistachio and decorate with edible gold leaf if desired. Enjoy!