



Pistachio & Red Fruit Tarts

Pistachio cream:

- Whole milk: 500g
- Sugar: 150g
- Butter: 100g
- Corn starch: 50g
- Pistachio paste: 100g (you can adjust depending on the pistachio paste used)

Mix corn starch in 100grs of milk. Bring the rest of milk to boil with butter and sugar. Add cornstarch, mix and bring to the boil again. Add pistachio paste.

Pistachio Diplomat:

- Pistachio cream: 200g
- Chantilly cream: 200g

Mix the two creams together.

Dressing:

Use an assortment of red fruits (blackberries, raspberries, blueberries, redcurrants)

In each sweet tart shell, put a spot of pistachio cream, finish filling with pistachio diplomate. Cover with red fruits beginning from biggest pieces to the smallest.

Decorate with pistachio crust & gold leaves.