

STRAWBERRY & PISTACHIO TART

Gary Parsons, *H&B Development Chef*

HARVEY & BROCKLESS

the fine food c^o

Whatever we do, from sourcing amazing food
to delivering it on time,
we always stick to one simple rule...

an absolute dedication to honest, authentic, remarkable food.

STRAWBERRY & PISTACHIO TART

Development Chef Gary Parsons

Ingredients

SERVES 4 PORTIONS

IT031 Galbani Mascarpone	250g	100g
BS410 Pistachio Shell off	1kg	50g
Puff pastry roll 12 x 12 inch		1
Fresh Strawberries, whole and sliced		200g
Pistachio cream		80g
Vanilla extract		tsp

Method

1. Preheat the oven at 180 degrees. Fold the edges on the pastry sheet creating a border. Blind bake the pastry case until golden and crisp.
2. Remove from the oven and allow it to cool completely before filling.
3. Prepare the pistachio filling. In a bowl, combine the mascarpone and pistachio cream. Mix until smooth and creamy.
4. Spoon half the pistachio mascarpone mixture onto the cooled pastry case. Spread evenly with the back of a spoon or an offset spatula. Spoon the rest of the pistachio mixture into a piping bag.
5. Arrange the fresh strawberries over the filling and pipe the rest of the pistachio mixture to decorate covering the entire surface.
6. Generously sprinkle the pistachio crumb over the strawberries. Add chopped pistachios if desired for extra texture and decoration.



STRAWBERRY & PISTACHIO TART
with Marcapone and pistachio crumb

Galbani Mascarpone

A rich, smooth, and velvety Italian soft cheese that brings a luxurious creaminess to both sweet and savoury dishes. Its delicate flavour and silky texture make it perfect for desserts, cheesecakes, tiramisu, creamy pasta sauces, and fresh fruit tarts, adding an indulgent finish to every recipe.

Fresh Essential Pistachio's

Ready-to-use pistachio with a naturally rich, nutty flavour and crunchy texture, making them ideal for baking, decorating desserts, and adding to sweet or savoury dishes.
