

No bake panna cotta, raspberry & pistachio tart

Ingrédients

- 80g oat flakes
- 50g pistachios
- 70g almond powder
- 50g maple syrup
- 15g honey
- 100g raspberry puree
- 1.5g pectin
- 5g of sugar
- 750g cream 30 or 35% fat
- 2.5g agar agar
- 60g sugar
- 1 tablespoon vanilla flavouring or vanilla powder / 1 vanilla bean

Préparation

1. In summer, eating desserts is fun, but turning on the oven is not so fun !
2. So today's program is a no-bake pie : a pistachio base with oat flakes, raspberry confit and a panna cotta with a hint of vanilla, in short, something tasty but also very fresh and quick to make !
3. The advantage is that you can personalise the flavours according to your tastes (replace the raspberry with apricot, the pistachio with almond, flavour the panna cotta as you wish.
4.).
5. Last detail, since it is a tart without baking, I advise you to serve with a tart shovel otherwise you will have some difficulties to detail and serve the slices.
6. Mix the pistachios with the oat flakes and almond powder.
7. Add the maple syrup and honey, and blend again until you have a doughy texture.
8. Place your pie ring on the serving dish and line it with parchment paper.
9. Spread the preparation inside, pressing well, and place in the refrigerator.
10. Raspberry confit : raspberry puree 1.
11. Heat up the raspberry puree.
12. Mix the sugar and pectin, then pour the mixture into the raspberry puree, stirring constantly.
13. Bring to the boil and continue cooking for 2 minutes while stirring.
14. Pour over the pie crust.
15. Arrange a few raspberries and pistachios on top, then put the tart back in the fridge.
16. Panna cotta : cream 30 or 35% fat 2.
17. Mix the 3 ingredients in a saucepan, stirring well and bring to the boil, stirring regularly.
18. Continue cooking for 1 minute, then allow to cool.
19. Then, pour the panna cotta over the tart, and place back in the fridge for a minimum of 1 to 2 hours until set.
20. Decoration : Raspberries & Pistachios Decorate the tart with raspberries and pistachios, then remove the tart ring and enjoy !