

# Strawberry, Pistachio & Vanilla Tart

## Ingrédients

- 60g of softened butter
- 90g of icing sugar
- 30g of almond or pistachio flour
- 1 egg
- 160g of T55 flour
- 50g of cornstarch
- 30g of softened butter
- 40g of icing sugar
- 40g of pistachio flour
- 15g of pistachio puree
- 40g of whole egg
- 10g of cornstarch
- 110g of strawberries
- 30g of whole pistachios
- 350g of strawberries
- 35g of sugar
- 15g of pistachios
- 330g of whole milk
- 1 vanilla bean
- 4 egg yolks
- 65g of sugar
- 28g of cornstarch
- 200g of 35% fat liquid cream
- 15g of pistachios

## Préparation

1. You seemed to really enjoy co-creating the Easter recipe with me on Instagram this year, so I did it again for Mother's Day, and here is the result: a strawberry/pistachio/vanilla tart that's fresh and indulgent, which will certainly convince you if you love strawberries as much as I do. Equipment: De Buyer tart ring 20cm Rolling pin Mini angled spatula Whisk Ingredients: I used the pistachios and pistachio puree from Koro: use code ILETAITUNGATEAU for a 5% discount on the entire site (non-affiliated).
2. I used the Norohy vanilla from Valrhona: use code ILETAITUNGATEAU for a 20% discount on the entire site (affiliated).
3. Mix the softened butter with the icing sugar and almond flour.
4. Add the egg, emulsify the mixture.
5. Then incorporate the flour and cornstarch, without overworking the dough.
6. As soon as you can form a ball, stop working the dough and refrigerate it in cling film for at least 2 hours.
7. Then, roll out the dough to a thickness of 2mm and line a tart ring of 20cm diameter.
8. Place the tart base in the refrigerator for at least 1 hour.
9. If you don't have pistachio puree, replace it with  $\frac{1}{2}$  of butter and  $\frac{1}{2}$  of additional pistachio flour.
10. Mix the softened butter with the pistachio puree.
11. Then, add the icing sugar, pistachio flour, cornstarch, and finally the egg.
12. Spread the cream in your tart base, then add the sliced strawberries and whole pistachios.
13. Bake in a preheated oven at 170°C for 20 to 25 minutes (you can remove the ring for the last 5 minutes of baking so the tart browns a little more).

14. Allow to cool completely.
15. Hull the strawberries and cut them into pieces, then place them in a saucepan with the sugar and lemon juice.
16. Cook over low heat, stirring regularly until the compote is thick enough.
17. Spread it on the cooled tart, then add some whole pistachios.
18. I like when diplomat cream isn't too set; if this isn't the case for you and/or you don't have 35% cream for the diplomat cream (but only 30%), you can add a bit of gelatin: for this, rehydrate 2 to of gelatin in a bowl of cold water.
19. When the cream is cooked, wring out the gelatin and add it immediately to the cream.
20. Heat the milk with the seeds from the vanilla bean.
21. Whisk the egg yolks with the sugar and cornstarch.
22. Pour the hot milk over the eggs while mixing well, then pour everything back into the saucepan.
23. Cook over medium heat, stirring constantly until the cream thickens.
24. Then, cover it with cling film and let it cool completely in the refrigerator.
25. When the pastry cream is cold, whip the liquid cream into whipped cream.
26. Incorporate 1/3 of the whipped cream into the pastry cream vigorously to loosen it, then add the rest delicately with a spatula.
27. Pour the cream onto the tart and smooth it to form a dome of cream like in the photo (you should have a bit of extra cream).
28. All you have to do is add your strawberries and a few pistachios to the cream.
29. If you want to make a "flower" decoration like me, just cut the strawberries in half, then make thin slices and roll them on themselves.
30. Once the flowers are made, place them on the tart (not too far in advance, especially if they are very ripe like mine, otherwise the juice from the strawberries might run on the sweet pastry ) and enjoy!