

# Pistachio tartlet & vanilla rice pudding

## Ingrédients

- 60g of softened butter
- 90g of icing sugar
- 30g of almond (or pistachio) powder
- 1 egg
- 160g of flour T55
- 50g of cornstarch
- 75g of round rice
- 260g of milk (I used almond milk)
- 1 vanilla pod
- 135g of heavy cream
- 125g of whipped cream
- 1 egg
- 40g of granulated sugar
- 20g of pistachio powder
- 50g of flour
- 2g of baking powder
- 30g of melted butter
- 200g of cream
- 1 vanilla pod
- 2.3g of gelatin
- 170g of Ivoire chocolate
- 50g of pistachio paste

## Préparation

1. After the flower pepper & dark chocolate tartlets, here is a new, more spring-like version: pistachio & rice pudding with vanilla!
2. The recipe is not complicated, but it does require a bit of patience due to the different resting & cooling times, allowing you to organize over several days  
Equipment: Molds for the tartlets Whisk Rolling pin  
Perforated baking tray Piping bags Nozzle 12mm  
Ingredients: I used pistachio paste, almond powder & whole pistachios from Koro: code ILETAITUNGATEAU for 5% off the entire site (non-affiliated).
3. I used Norohy vanilla & Ivoire chocolate from Valrhona: code ILETAITUNGATEAU for 20% off the entire site (affiliated).
4. Preparation time: 1h20 + baking and resting (minimum 1 night)For 6 tartlets: Sweet dough: of softened butter of icing sugar of almond (or pistachio) powder 1 egg of flour T55 of cornstarch Mix the softened butter with the icing sugar and almond or hazelnut powder.
5. Add the egg, mix, then finish with the flour and cornstarch, without overworking the dough.
6. Shape into a ball, wrap it and put in the refrigerator for at least 1h30.
7. Then, roll out the dough to a thickness of 2mm, cut out circles with a diameter of 10cm and place them on greased molds.
8. Refrigerate (or freeze) for at least 1 hour (preferably longer, you can leave them for 24h without any problem).
9. Then, bake them for 10 to 15 minutes in the preheated oven at 170°C; the tartlets should be golden brown when removed.
10. If desired, you can glaze them with a brush and a beaten egg 5 minutes before the end of baking.
11. Rice pudding: For your information, I slightly modified the rice pudding recipe compared to the photos

for a smoother and lighter result of round rice of milk (I used almond milk) 1 vanilla pod of heavy cream of whipped cream Pour the rice, milk & vanilla pod seeds into a saucepan.

12. Bring to a boil, then lower the heat and add the cream.
13. Continue cooking until the rice is cooked and very creamy.
14. Cool completely.
15. When assembling, whip the of cream into whipped cream, then gently fold it into the rice pudding.
16. Pistachio Biscuit: 1 egg of granulated sugar of pistachio powder of flour of baking powder of melted butter Melt the butter and let it cool.
17. Beat the egg with the sugar, then add the pistachio powder and the previously sifted flour and baking powder.
18. Finally, fold in the butter, then pour the batter into a ring so the batter is about 1/2 cm thick.
19. Bake in the preheated oven at 170°C for about 10 minutes, the tip of a knife inserted should come out dry.
20. Let cool, then cut into circles with a diameter of 5cm.
21. Vanilla / Pistachio Namelaka: of milk of cream 1 vanilla pod 2.
22. of gelatin of Ivoire chocolate of pistachio paste Rehydrate the gelatin in cold water.
23. Bring the milk to a boil with the vanilla pod seeds.
24. Add the rehydrated and squeezed gelatin.
25. Pour over the previously melted chocolate.
26. Add the cold cream and pistachio paste and blend with an immersion blender to get a smooth cream.
27. Let crystallize for a night in the refrigerator.
28. Assembly: A few pistachios Pour a bit of rice pudding at the bottom of each tartlet.
29. Add the pistachio biscuit, then again the rice pudding up to the surface.
30. Pour the namelaka into a piping bag equipped with a plain nozzle, then pipe it onto the tartlets.
31. Decorate with a few pistachios, then enjoy!