



Item: **Raspberry Pistachio Tart**
Component: Pâte Sucrée

Ingredients

298g unsalted butter
267g confectioner's (10x) sugar
18g Trimoline
165g egg yolks
36g eggs
714g all-purpose flour
3g salt

Directions

1. Cream butter, confectioner's sugar, and Trimoline. Do not over-cream.
2. Add the eggs in 3 stages, scraping down the sides of the bowl between each addition.
3. Add the flour and salt all at once and mix until just combined.
4. Form the dough into a 2 cm-thick square block, wrap, and rest in the cooler overnight.
5. Roll the dough to 3 mm thickness (about as thick as 2 quarters) and cut an approximate size for your tart ring (we are doing 12cm circles for 80mm rings).
6. Line tart rings, freeze until firm, and bake from frozen at 300F until light golden brown.

Item: **Raspberry Pistachio Tart**
Component: Raspberry Jam

Ingredients

328g raspberry purée
164g sugar
7g apple pectin
2g algin

Directions

1. Bring the raspberry purée to a boil.
2. Combine the sugar, pectin, and algin. Mix well.
3. Stream the pectin mixture into the boiling purée and cook for 3 minutes.
4. Remove from heat and cool.



Item: **Raspberry Pistachio Tart**
Component: Pistachio Pastry Cream

Ingredients

450g milk
Pinch salt
112g granulated sugar
42g cornstarch
150g egg yolks
40g unsalted butter
7g vanilla extract
83g pistachio paste

Directions

1. In a pot, combine 90% of the milk (405g) and the salt.
2. Sprinkle half of the sugar (56g) over the milk. Do not stir.
3. Bring the milk to a boil. Do not stir.
4. Meanwhile, in a heatproof bowl, make a slurry using the remaining milk (45g) and cornstarch.
5. Add the egg yolks and remaining sugar (56g) to the slurry to create a liaison.
6. Off heat, temper the boiling milk into the liaison.
7. Pour the liaison back into the pot, return the pot to the heat, and whisk constantly.
8. When the starch just begins to thicken, remove the pot from the heat and continue to whisk vigorously until no lumps remain.
9. Return the pot to the heat and bring to a boil, stirring constantly, for 1 to 3 minutes.
10. Remove from the heat and taste for starch. If it still tastes starchy, continue boiling.
11. Stir in the butter and vanilla extract.
12. Line a sheet pan with plastic and pour the pastry cream onto it. Place plastic wrap directly on the surface and let cool at room temperature for 10 to 15 minutes before transferring to the refrigerator.
13. When the pastry cream is cool, transfer it to the bowl of a stand mixer fitted with the paddle attachment. Add the pistachio paste and whip until smooth.



Item: **Raspberry Pistachio Tart**
Component: Raspberry Crispy Base

Ingredients

163g white chocolate
100g praline paste
75g pistachio paste
100g feuilletine
20g dehydrated raspberries

Directions

1. Combine the white chocolate and nut pastes.
2. Melt over a double boiler.
3. Fold in the feuilletine and raspberries. Let cool.

Item: **Raspberry Pistachio Tart**
For assembly: Fresh raspberries

1. Spread the raspberry crispy base in the bottom of the tart shells to come up about $\frac{1}{4}$ of the sides. Chill to set.
2. Use a pastry bag to pipe in the raspberry jam to come up another $\frac{1}{4}$ of the tart. Chill to set.
3. Fill the remaining tart with the pistachio pastry cream and smooth the top. Chill, then garnish with fresh raspberries before serving.



Item: **Raspberry Éclairs and Raspberry Paris-Brest**
Component: Pâte à Choux

Ingredients

4 fl cups water
14 oz unsalted butter
1 Tbsp sugar
2 tsp salt
1 lb 5 oz all-purpose flour
14-16 eggs, plus more for egg wash

Directions

1. Combine water, butter, sugar, and salt in a medium saucepot. Bring to a boil over medium heat.
2. On heat, fold in the flour with a rubber spatula or wooden spoon. Continue mixing until dry and mashed potato-y.
3. Fit a stand mixer with a paddle attachment, transfer the dough to the mixing bowl, and mix on medium speed until cooled, about 5 minutes.
4. Add the eggs one at a time, allowing each egg to incorporate completely before adding another.
5. Fit a piping bag with the 808 Korea (round) tip and scrape the dough into the bag.
6. For éclairs: Pipe the dough in 2 rows on a silpat, about 6 ½ inches in length.
For Paris-Brest: Pipe the dough in circles, about 4 ½ inches in diameter.
7. Brush the dough in egg wash and bake at 375F for 15 minutes. Rotate the pan, decrease the heat to 325F, and bake for another 15 minutes, or until completely dried out.



Item: **Raspberry Éclairs and Raspberry Paris-Brest**
Component: Pastry Cream

Ingredients

1 gal whole milk
475g sugar, split into 400g and 75g
1 vanilla bean
30g vanilla extract
450g egg yolks
175g cornstarch
150g unsalted butter

Directions

1. Bring milk, 400g sugar, vanilla beans, and vanilla extract to a boil.
2. Meanwhile, mix the remaining 75g sugar with the cornstarch.
3. In a separate bowl, make a slurry with the egg yolks and some of the sugar-cornstarch mixture to avoid clumps.
4. When the milk comes to a boil, pour about 1/3 of it into the slurry, whisking as you go, until smooth.
5. Add this mixture back to the pot and cook until thick and popping.
6. Place the butter in a large bowl and strain the milk over it. Stir until smooth.
7. Pour the custard into deep hotel pans and place plastic wrap on the surface. Refrigerate until ready to use.

Item: **Raspberry Éclairs and Raspberry Paris-Brest**
Component: Raspberry Pastry Cream

Ingredients

455g pastry cream
8 fl oz raspberry purée

Directions

1. Fit a stand mixer with the paddle attachment.
2. Combine the pastry cream and raspberry purée in the bowl. Paddle on medium speed until fully incorporated.