

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

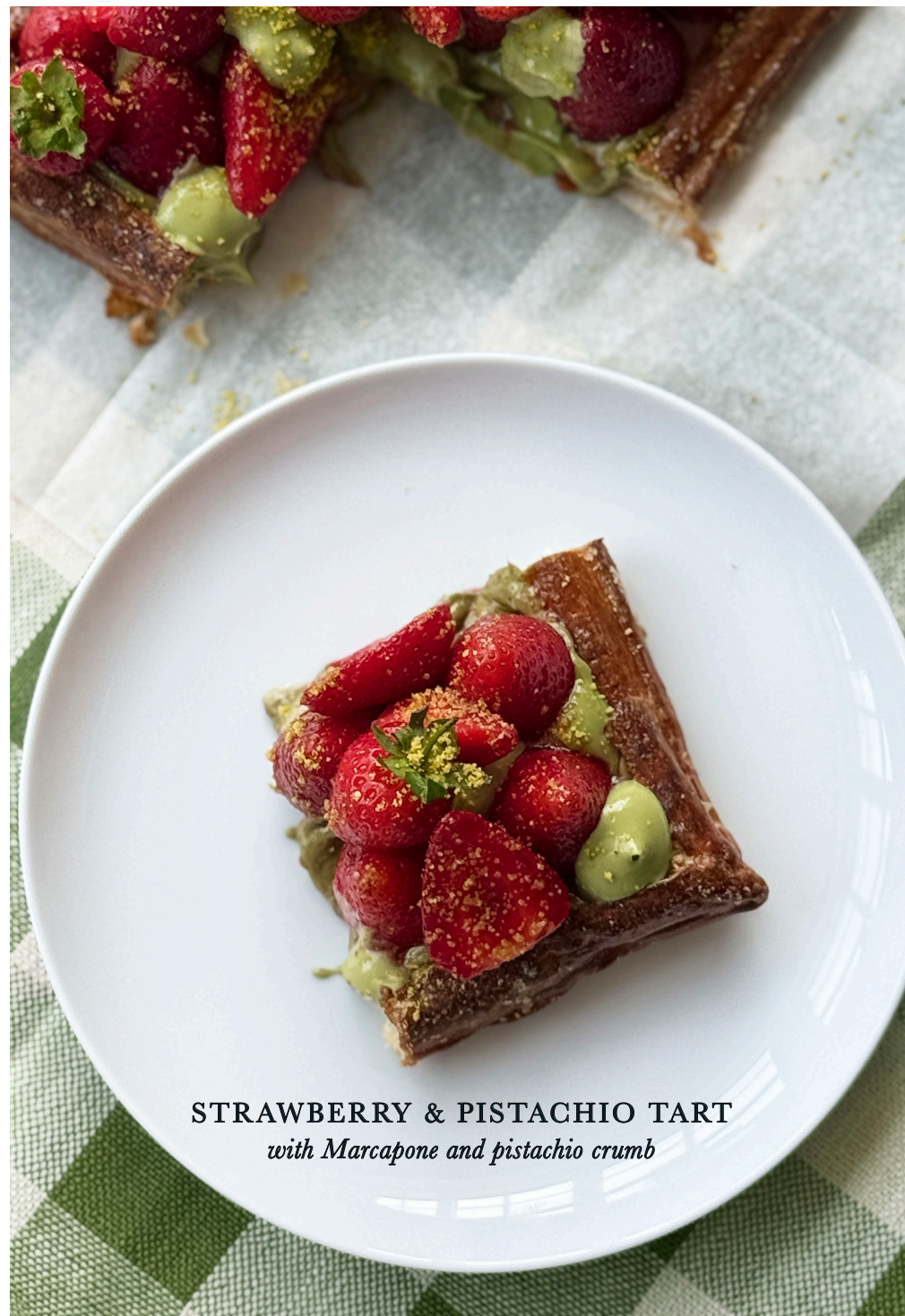
Ingredients

SERVES 4 PORTIONS

IT031 Galbani Mascarpone 250g	250g
BS410 Pistachio Shell off 1kg	50g
IN016 Dorset Sea Salt Flakes 1kg	5g
Puff pastry roll 12 x 12 inch	1
Fresh Strawberries, whole and sliced	2 bombs
Pistachio cream	80g
Fresh mint leaves	50g
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. Add the vanilla and a pinch of sea salt.
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.
7. Garnish with fresh mint and serve.



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.

Dorset Sea Salt Flakes

Hand-harvested from the pristine mineral rich, and world-famous waters of the Jurassic coast. To be used within or to finish the cooking process, these briny flakes are bursting with an honest taste of Dorset.
