

Pistachio Sour Cherry Tarts

INGREDIENTS:

2000 g sugar
2000 g butter
2000 g pistachio flour
1500 g fresh eggs
500 ml pistachio paste
600 g bread flour

Cream butter and sugar until light and fluffy.

Add half of the pistachio flour, then stream in the eggs.

Add the pistachio paste, bread flour, and remaining pistachio flour.

Par-bake tart shells at 175 °C (350 °F) for 8 min.

Pipe filling into shells and press a sour cherry into each tart.

Bake tarts at 175 °C (350 °F) for 15 min.