

Pistachio Marzipan Brownie Tart

Yield: 14 min
Total Time: 65 min

Recipe from: <https://www.recipeschoose.com/recipes/turkish-pistachio-marzipan-recipe>

Ingredients:

- 9 ounces all-purpose flour 1-3/4 cups
- 1/3 cup cocoa Dutch-process
- 1/2 teaspoon baking powder
- 1/4 teaspoon salt
- 1 cup brown sugar
- 3/4 cup unsalted butter chilled and cubed
- 1 egg well beaten
- 10 1/2 ounces marzipan pistachio, see below
- 1 1/4 beaten egg reserve the rest for glazing
- 10 ounces pistachios 283 grams, shelled
- 7 ounces granulated sugar 200 grams
- 2 egg whites
- 1 cup unsalted shelled pistachios
- 3/4 cup sugar
- 2 cups milk do not use low-fat or nonfat
- 1/2 teaspoon almond extract
- 4 large egg yolks
- 1 cup whipping cream
- 3/4 cup unsalted shelled pistachios toasted, coarsely chopped

Nutrition:

1. Calories: 570 calories
2. Carbohydrate: 63 grams
3. Cholesterol: 125 milligrams
4. Fat: 32 grams
5. Fiber: 5 grams
6. Protein: 13 grams

7. SaturatedFat: 12 grams
 8. Sodium: 115 milligrams
 9. Sugar: 40 grams
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