



# TART WITH LEMON OR ORANGE

## BAKED TART

### DIFFICULTY LEVEL



### SHORT PASTRY

#### INGREDIENTS

TOP FROLLA

UNSALTED BUTTER 82% FAT - SOFTENED

EGGS

SUGAR

g 1.000

g 350

g 150

g 120

#### PREPARATION

Mix all the ingredients in a planetary mixer with the paddle attachment until the dough is well-combined.

Refrigerate for 1 hour at least.

Use a dough sheeter toll the dough out into a 4mm layer, then use it to line a cake pan and prick the base of shortcrust pastry all over.

### ORANGE FILLING - 1st OPTION

#### INGREDIENTS

CREMIRCA ARANCIA

To Taste

### LEMON FILLING - 2nd OPTION

#### INGREDIENTS

CREMIRCA LIMONE

To Taste

## FINAL COMPOSITION

Fill the tart with CREMIRCA LIMONE or CREMIRCA ARANCIA.

Bake at 200-210°C until the tart is perfectly golden-brown.

Let cool down, then decorate with slices of lemon or orange and cover with BLITZ.