

ORANGE & MERINGUE SHORTBREADS

TARTLETS WITH FILLING

DIFFICULTY LEVEL

SHORT PASTRY

INGREDIENTS

TOP FROLLA	g 1000
UNSALTED BUTTER 82% FAT - SOFTENED	g 400
EGGS	g 100
CASTER SUGAR	g 100

PREPARATION

Knead all the ingredients in a planetary mixer until the dough is well-combined. Refrigerate for 1 hour at least, then use a dough sheeter to roll to 2-3 mm, cut some discs out and use them to line moulds for tartlets.

FILLING

INGREDIENTS

CREMIRCA ARANCIA	To Taste -

MERINGUE

INGREDIENTS

TOP MERINGUE	g 1000
WATER - AT ROOM TEMPERATURE	g 500-700

PREPARATION

Whip TOP MERINGUE and water in a planetary mixer at medium-high speed for 6-7 minutes or until voluminous and firm.

FINAL COMPOSITION

Pipe a layer of CREMIRCA ARANCIA into the tartlets.

Bake in a deck oven at 200°C for 15 minutes.

Let cool down completely.

Transfer the meringue into a pastry bag fitted with a ruffle tip and pipe some peaks onto the top.

Slighlty caramelize the peaks of meringue with a torch and decorate with some strips of orange zest.

AMBASSADOR'S TIPS

You can replace the whole dose of butter with margarine in the shortcrust pastry recipe.