



Orange tart

Step 1

INGREDIENTS

SFRULLA CHOC	g 1.000
EGGS	g 600
WATER	g 100
UNSALTED BUTTER 82% FAT	g 150-200

PREPARATION

SFRULLA CHOCg 1.000 Whole eggs g 600 Water g 100 Melted butter added at the end of the beating.g 150-200 Beat all the ingredients together, except for the butter, in a mixer. The melted butter is added at the end of the beating. Place the mixture in pie tins which have been greased and floured. Bake at 180-190°C for 25-30 minutes. Fill the spongecake thus obtained with a layer of CREMIRCA ORANGE, cover with CHOCOSMART DARK CHOCOLATE which has been melted in a bain marie or in a microwave (400-500W) at 32-35°C and decorate to taste.

Step 2

INGREDIENTS

CREMIRCA ARANCIA	To Taste
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Step 3

INGREDIENTS

CHOCOSMART CIOCCOLATO	To Taste
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