



Strawberry and lemon tarts

Knead all the ingredients in a planetary mixer equipped with a paddle until you obtain a smooth dough and place in refrigerator for at least 1 hour. Roll out with a sheeter to a thickness of

INGREDIENTS

TOP FROLLA	g 1.000
UNSALTED BUTTER 82% FAT	g 350
EGGS	g 150
CASTER SUGAR	g 120

PREPARATION

Whip the ingredients in the planetary mixer with a suitable capacity for 6-7 minutes at high speed until you get a voluminous and compact mixture. Place 1 cm of the cream (obtained by mixing 50% CREMIRCA LEMON and 50% custard cream made with TOP CREAM) on the bottom of the shortbread disks. Put fresh strawberries on half of the total surface and decorate the remaining surface with small meringues. Lightly toast the meringues with a blow torch.

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INGREDIENTS

TOP MERINGUE	g 1000
WATER	g 500-700

PREPARATION

Whip the ingredients in the planetary mixer with a suitable capacity for 6-7 minutes at high speed until you get a voluminous and compact mixture. Place 1 cm of the cream (obtained by mixing 50% CREMIRCA LEMON and 50% custard cream made with TOP CREAM) on the bottom of the shortbread disks. Put fresh strawberries on half of the total surface and decorate the remaining surface with small meringues. Lightly toast the meringues with a blow torch.

Step 3

INGREDIENTS

TOP CREAM	g 200
WATER	g 500
CREMIRCA LIMONE	g 700



RECIPE CREATED FOR YOU BY **MARCO DE GRADA**

PASTRY CHEF, CHOCOLATIER AND BAKER