



Lemon raspberry tart

FROLLA BRETONE

INGREDIENTS

TOP FROLLA	g 500
UNSALTED BUTTER	g 300
EGG YOLK	g 150
VIGOR BAKING	g 5
SALT	g 4

PREPARATION

Mix water and LILLY NEUTRAL with a whisk, add FRUTTIDOR, pour in a silicone mould forming a layer of about 2 millimeters. Place in a freezer until complete hardening. Unmould and cut squares or rectangles of the same size (or slightly smaller) than the bottoms of Breton short-crust pastry.

GELIFICATO AL LAMPONE

INGREDIENTS

FRUTTIDOR LAMPONE	g 500
WATER	g 100
LILLY NEUTRO	g 100

PREPARATION

Mix water and LILLY NEUTRAL with a whisk, add FRUTTIDOR, pour in a silicone mould forming a layer of about 2 millimeters. Place in a freezer until complete hardening. Unmould and cut squares or rectangles of the same size (or slightly smaller) than the bottoms of Breton short-crust pastry.

MERINGA ALL'ITALIANA

INGREDIENTS

TOP MERINGUE	g 500
WATER	g 275

PREPARATION

Mix water and LILLY NEUTRAL with a whisk, add FRUTTIDOR, pour in a silicone mould forming a layer of about 2 millimeters. Place in a freezer until complete hardening. Unmould and cut squares or rectangles of the same size (or slightly smaller) than the bottoms of Breton short-crust pastry.

INGREDIENTS

WATER	g 500
LIQUID CREAM	g 100
TOP CREAM	g 200
	g 800

PREPARATION

Mix water and LILLY NEUTRAL with a whisk, add FRUTTIDOR, pour in a silicone mould forming a layer of about 2 millimeters. Place in a freezer until complete hardening. Unmould and cut squares or rectangles of the same size (or slightly smaller) than the bottoms of Breton short-crust pastry.