Summer rose



- Short-pastry recipe:

| INGREDIEN | TS |
|-----------|----|
|-----------|----|

| PREPARATION | |
|-------------|--|
|-------------|--|

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

Mix all the ingredients in a planetary mixer and let rest the obtained dough in the fridge. Realize a tart using a steel ring and bake it at 180°C for 15 minutes.

- Short-pastry recipe:

| INGREDIENTS | | PREPARATION |
|----------------------|-------|--|
| LILLY YOGURT | g 200 | Mix all the ingredients in a planetary mixer and let rest the obtained dough in the fridge. Realize a tart using a steel ring and bake it at 180°C for 15 minutes. |
| WATER | g 500 | |
| LIQUID CREAM 35% FAT | g 600 | |



- Short-pastry recipe:

INGREDIENTS

| LIQUID CREAM 35% FAT | g 800 |
|----------------------|-------|
| WATER | g 200 |
| LILLY NEUTRO | g 200 |
| FRUTTIDOR FRAGOLA | g 700 |

PREPARATION

Mix all the ingredients in a planetary mixer and let rest the obtained dough in the fridge. Realize a tart using a steel ring and bake it at 180°C for 15 minutes.

