



L.M.T.

Mix with a paddle all the ingredients together until obtain an Homogeneous consistency. Reist in fridge for an hour. Make small tarts and bake them at 180°C for 12 min.

INGREDIENTS

TOP FROLLA	g 1000
UNSALTED BUTTER 82% FAT	g 350
CASTER SUGAR	g 120
EGGS	g 150

PREPARATION

Mix with a paddle all the ingredients together until obtain an Homogeneous consistency. Reist in fridge for an hour. Make small tarts and bake them at 180°C for 12 min.

INGREDIENTS

WATER	g 500
LIQUID CREAM 35% FAT	g 100
TOP CREAM	g 200
CREMIRCA LIMONE	g 800

PREPARATION

Mix with a paddle all the ingredients together until obtain an Homogeneous consistency. Reist in fridge for an hour. Make small tarts and bake them at 180°C for 12 min.

INGREDIENTS

EGG WHITES	g 250
CASTER SUGAR	g 250
CONFECTIONER'S SUGAR	g 250
RAW SUGAR	To Taste

PREPARATION

Step 4

INGREDIENTS

GRATED LIME ZEST	To Taste
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