



Summer scents tart

- Gluten free shortcrust pastry:

INGREDIENTS

TOP FROLLA GLUTEN FREE	g 1.000
UNSALTED BUTTER 82% FAT	g 300
EGGS	g 150

PREPARATION

Beat all the ingredients in a planetary mixer with paddle attachment until completely smooth. Then put in the refrigerator for at least one hour. Roll out the dough using a sheeter to a thickness of 2 mm and line the tins.

- Gluten free shortcrust pastry:

INGREDIENTS

TOP CAKE GLUTEN FREE	g 600
EGGS	g 150
EGG YOLKS	g 150
CONCENTRATED BUTTER	g 300
JOYPASTE VANIGLIA MADAGASCAR/BOURBON	g 20-25
GRATED LEMON ZEST	g 5-10

PREPARATION

Beat all the ingredients in a planetary mixer with paddle attachment until completely smooth. Then put in the refrigerator for at least one hour. Roll out the dough using a sheeter to a thickness of 2 mm and line the tins.

- Gluten free shortcrust pastry:

INGREDIENTS

SINFONIA CIOCCOLATO LATTE 38%	g 250
JOYPASTE PISTACCHIO PURA	g 100
PRALINE AMANDE NOISETTE	g 100
	g 35

PREPARATION

Beat all the ingredients in a planetary mixer with paddle attachment until completely smooth. Then put in the refrigerator for at least one hour. Roll out the dough using a sheeter to a thickness of 2 mm and line the tins.

- Gluten free shortcrust pastry:

INGREDIENTS

FULL-FAT MILK (3,5% FAT)	g 230
LOW-FAT YOGURT	g 120
LIQUID CREAM 35% FAT	g 100
GLUCOSIO	g 8
	g 40
SINFONIA CIOCCOLATO BIANCO	g 335
GRATED LEMON ZEST	g 5
JOYPASTE VANIGLIA MADAGASCAR/BOURBON	g 20

PREPARATION

Beat all the ingredients in a planetary mixer with paddle attachment until completely smooth. Then put in the refrigerator for at least one hour. Roll out the dough using a sheeter to a thickness of 2 mm and line the tins.