



Yog-in-cream

- Short-pastry recipe:

INGREDIENTS

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

PREPARATION

Mix all the ingredients together in a planetary mixer using a paddle until they are well and evenly mixed. Place in the refrigerator for at least an hour. Next roll out with a pastry sheeter to a thickness of about 3 mm. Line the moulds (20 cm diameter) with shortcrust pastry, and keep the edge 3 cm deep. Fill with a thin layer of FILLING or RASPBERRY EXTRA JAM (100-120 g).

- Short-pastry recipe:

INGREDIENTS

YOG'IN	g 1.000
WATER	g 500
SEED OIL	g 400

PREPARATION

Mix all the ingredients together in a planetary mixer using a paddle until they are well and evenly mixed. Place in the refrigerator for at least an hour. Next roll out with a pastry sheeter to a thickness of about 3 mm. Line the moulds (20 cm diameter) with shortcrust pastry, and keep the edge 3 cm deep. Fill with a thin layer of FILLING or RASPBERRY EXTRA JAM (100-120 g).

Step 3

INGREDIENTS

CONFETTURA EXTRA LAMPONI	To Taste
FARCITURA DI FRUTTA - LAMPONI	To Taste

INGREDIENTS

CREMIRCA FRUTTI DI BOSCO E YOGURT

To Taste

MIRAGEL

To Taste

BIANCANEVE PLUS

To Taste