



STRAWBERRY AND LEMON TARTS

KNEAD ALL THE INGREDIENTS IN A PLANETARY MIXER EQUIPPED WITH A PADDLE UNTIL YOU OBTAIN A SMOOTH DOUGH AND PLACE IN REFRIGERATOR FOR AT LEAST 1 HOUR. ROLL OUT WITH A SHEETER TO A THICKNESS OF

INGREDIENTS

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

PREPARATION

Whip the ingredients in the planetary mixer with a suitable capacity for 6-7 minutes at high speed until you get a voluminous and compact mixture. Place 1 cm of the cream (obtained by mixing 50% CREMIRCA LEMON and 50% custard cream made with TOP CREAM) on the bottom of the shortbread disks. Put fresh strawberries on half of the total surface and decorate the remaining surface with small meringues. Lightly toast the meringues with a blow torch.

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| | |
|--------------|-----------|
| TOP MERINGUE | g 1000 |
| WATER | g 500-700 |

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STEP 3

INGREDIENTS

| | |
|-----------------|-------|
| TOP CREAM | g 200 |
| WATER | g 500 |
| CREMIRCA LIMONE | g 700 |



RECIPE CREATED FOR YOU BY MARCO DE GRADA

PASTRY CHEF, CHOCOLATIER AND BAKER