



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 100-120

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.

STEP 2

INGREDIENTS

BISCUIMIX	g 500
WATER	g 250-300
EGGS	g 300

STEP 3

INGREDIENTS

LILLY YOGURT	g 200
LIQUID CREAM 35% FAT	g 600
WATER	g 500
JOYPASTE PASTRY FRAGOLA	g 50

STEP 4

INGREDIENTS

LILLY NEUTRO	g 50
STRAWBERRY PURÉE	g 250
WATER	g 25

STEP 5

INGREDIENTS

FARCITURA DI FRUTTA - FRUTTI DI BOSCO	To Taste
WILD BERRIES	To Taste
BIANCANEVE PLUS	To Taste