



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 1000
WATER	g 650

STEP 3

INGREDIENTS

SOVRANA	g 80-90
MILK 3.5% FAT	g 800
LIQUID CREAM 35% FAT	g 200
CASTER SUGAR	g 300-350
EGG YOLKS	g 150

STEP 4

INGREDIENTS

COVERGEL NEUTRO	g 500
WATER	g 250