



CHOCOLATE FRUITS

- ALMOND SHORT-PASTRY BASE RECIPE:

INGREDIENTS

TOP FROLLA	g 500
UNSALTED BUTTER 82% FAT	g 225
EGGS	g 50
ALMOND FLOUR	g 150

PREPARATION

Mix all the ingredients together until they are well and evenly mixed, and place in the refrigerator for at least 2 hours. Roll out with a pastry sheeter to a thickness of about 3-4 mm and bake at 170-180°C.

- ALMOND SHORT-PASTRY BASE RECIPE:

INGREDIENTS

MILK	g 100
WATER	g 100
LILLY NEUTRO	g 45
MOGADOR PREMIUM	g 200

PREPARATION

Mix all the ingredients together until they are well and evenly mixed, and place in the refrigerator for at least 2 hours. Roll out with a pastry sheeter to a thickness of about 3-4 mm and bake at 170-180°C.

- ALMOND SHORT-PASTRY BASE RECIPE:

INGREDIENTS

FRUTTIDOR ARANCIA	g 400
LILLY NEUTRO	g 60
WATER	g 60

PREPARATION

Mix all the ingredients together until they are well and evenly mixed, and place in the refrigerator for at least 2 hours. Roll out with a pastry sheeter to a thickness of about 3-4 mm and bake at 170-180°C.

- ALMOND SHORT-PASTRY BASE RECIPE:

INGREDIENTS

SINFONIA CIOCCOLATO AL LATTE 38%	g 650
FRESH CREAM	g 350
LIQUID CREAM 35% FAT	g 600
WATER	g 70
LILLY NEUTRO	g 70

PREPARATION

Mix all the ingredients together until they are well and evenly mixed, and place in the refrigerator for at least 2 hours. Roll out with a pastry sheeter to a thickness of about 3-4 mm and bake at 170-180°C.

STEP 5

INGREDIENTS

PRALIN DELICRISP CLASSIC	To Taste
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STEP 6

INGREDIENTS

MIRROR CIOCCOLATO	To Taste
MIRROR EXTRA WHITE	To Taste