# **CHOCOLATE FRUITS**



## - ALMOND SHORT-PASTRY BASE RECIPE:

INGREDIENTS		PREPARATION
TOP FROLLA	g 500	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
UNSALTED BUTTER 82% FAT	g 225	170-180°C.
EGGS	g 50	
ALMOND FLOUR	g 150	

## - ALMOND SHORT-PASTRY BASE RECIPE:

INGREDIENTS		PREPARATION
MILK	g 100	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
WATER	g 100	170-180°C.
LILLY NEUTRO	g 45	
MOGADOR PREMIUM	g 200	

## - ALMOND SHORT-PASTRY BASE RECIPE:

INGREDIENTS		PREPARATION
FRUTTIDOR ARANCIA	g 400	Mix all the ingredients together until they are well and evenly mixed, and place in the refrigerate for at least 2 hours. Roll out with a pastry sheeter to a thickness of about 3-4 mm and bake at
LILLY NEUTRO	g 60	170-180°C.
WATER	g 60	



## - ALMOND SHORT-PASTRY BASE RECIPE:

INGREDIENTS		PREPARATION
SINFONIA CIOCCOLATO AL LATTE 38%	g 650	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
FRESH CREAM	g 350	170-180°C.
LIQUID CREAM 35% FAT	g 600	
WATER	g 70	
LILLY NEUTRO	g 70	

## STEP 5

PRALIN DELICRISP CLASSIC

To Taste

## STEP 6

## INGREDIENTS

MIRROR CIOCCOLATO

To Taste To Taste

