



## ORANGE AND YOGURT

### SHORTBREAD FOR MICROPHORATE MOLDS

#### INGREDIENTS

|                 |        |
|-----------------|--------|
| TOP FROLLA      | g 1400 |
| UNSALTED BUTTER | g 350  |
| EGGS            | g 225  |
| ALMOND FLOUR    | g 150  |
| CASTER SUGAR    | g 120  |

#### PREPARATION

Mix all the ingredients in a planetary mixer with the leaf.

Roll out the shortbread between 2 sheets of baking paper and roll it to 3mm thickness , then leave in refrigerator.

Cover micro-perforated square molds and fill them with yogurt cake.

### YOGURT CAKE

#### INGREDIENTS

|          |        |
|----------|--------|
| YOG'IN   | g 1000 |
| WATER    | g 500  |
| SEED OIL | g 400  |

#### PREPARATION

Mix in a planetary mixer with leaf for 3 minutes and pour into the shortbread just under the middle.

Bake at about 170 ° C in a fan oven for the first 5 minutes and then lower to 160 ° C until cooked

### SHORTBREAD IN THE MOLD

#### INGREDIENTS

|                 |       |
|-----------------|-------|
| TOP FROLLA      | g 500 |
| UNSALTED BUTTER | g 275 |
| EGGS            | g 100 |

#### PREPARATION

Whisk all the ingredients in the planetary mixer for 5 minutes and immediately dress the dough in TOP CAKE silicone molds and bake at 170 ° C in the fan oven for about 12-15 minutes.

Put in the chiller blaster in order to help the shortbread to to be easily cut.

## STEP 4

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### INGREDIENTS

FRUTTIDOR ARANCIA

To Taste

### FINAL COMPOSITION

Cook the pastry base with the yogurt cake.

Once cooled, insert the ORANGE FRUTTIDOR and finish and put the Top made with the shortcrust pastry, lightly dusted with BIANCANEVE BC.



**RECIPE CREATED FOR YOU BY MATTEO REGHENZANI**

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