



## TART WITH LEMON OR ORANGE

### BAKED TART

DIFFICULTY LEVEL



#### SHORT PASTRY

##### INGREDIENTS

TOP FROLLA	g 1.000
UNSALTED BUTTER 82% FAT - SOFTENED	g 350
EGGS	g 150
SUGAR	g 120

##### PREPARATION

Mix all the ingredients in a planetary mixer with the paddle attachment until the dough is well-combined.

Refrigerate for 1 hour at least.

Use a dough sheeter toll the dough out into a 4mm layer, then use it to line a cake pan and prick the base of shortcrust pastry all over.

#### ORANGE FILLING - 1ST OPTION

##### INGREDIENTS

CREMIRCA ARANCIA	To Taste
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#### LEMON FILLING - 2ND OPTION

##### INGREDIENTS

CREMIRCA LIMONE	To Taste
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## FINAL COMPOSITION

Fill the tart with CREMIRCA LIMONE or CREMIRCA ARANCIA.

Bake at 200-210°C until the tart is perfectly golden-brown.

Let cool down, then decorate with slices of lemon or orange and cover with BLITZ.