

SHORTBREADS WITH BAKED CUSTARD (TOP FROLLA)

TARTLETS WITH FILLING

DIFFICULTY LEVEL

CUSTA	AD			
INGRE	DIENTS		PREPARATION	
WATE	ER	g 500	Add PERFECTA to water and milk and beat vigorously with a whisk.	
MILK		g 500	Let rest for 3 minutes, then stir the mixture until creamy and smooth.	
PERF	FECTA	g 375-400		

SHORTCRUST PASTRY

INGREDIENTS		PREPARATION
TOP FROLLA	g 1000	Knead all the ingredients in a planetary mixer until the dough is well-combined.
UNSALTED BUTTER 82% FAT - SOFTENED	g 400	Refrigerate for 1 hour at least, then use a dough sheeter to roll to 2-3 mm, cut some discs out
EGGS	g 100	and use them to line moulds for tartlets.
CASTER SUGAR	g 100	

DECORATION

INGREDIENTS

BIANCANEVE PLUS

To Taste



FINAL COMPOSITION

Fill each tartlet with the custard cream and close it with a disc of shortcrust pastry.

Bake in a deck oven at 190-200°C for about 15-20 minutes or until even golden-bown.

Let cool down and then remove from mould.

Sprinkle the tartlets with BIANCANEVE PLUS.

AMBASSADOR'S TIPS

You can replace the whole dose of butter with margarine.

