



KNEAD ALL THE INGREDIENTS IN A PLANETARY MIXER EQUIPPED WITH A PADDLE UNTIL YOU OBTAIN A SMOOTH DOUGH AND PLACE IN REFRIGERATOR FOR AT LEAST 1 HOUR. ROLL OUT WITH A SHEETER TO A THICKNESS OF

| INGREDIENTS | | PREPARATION |
|-------------------------|---------|--|
| TOP FROLLA | g 1.000 | Whip the ingredients in the planetary mixer with a suitable capacity for 6-7 minutes at high speed until you get a voluminous and compact mixture. Place 1 cm of the cream (obtained by mixing 50% |
| UNSALTED BUTTER 82% FAT | g 350 | CREMIRCA LEMON and 50% custard cream made with TOP CREAM) on the bottom of the shortbread disks. Put fresh strawberries on half of the total surface and decorate the remaining |
| EGGS | g 150 | surface with small meringues. Lightly toast the meringues with a blow torch. |
| CASTER SUGAR | g 120 | |
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| INGREDIENTS | | PREPARATION |
|--------------|-----------|---|
| TOP MERINGUE | g 1000 | Whip the ingredients in the planetary mixer with a suitable capacity for 6-7 minutes at high speed until you get a voluminous and compact mixture. Place 1 cm of the cream (obtained by mixing 50% CREMIRCA LEMON and 50% custard cream made with TOP CREAM) on the bottom of the |
| WATER | g 500-700 | shortbread disks. Put fresh strawberries on half of the total surface and decorate the remaining surface with small meringues. Lightly toast the meringues with a blow torch. |

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| INGREDIENTS | | |
|-----------------|-------|--|
| TOP CREAM | g 200 | |
| WATER | g 500 | |
| CREMIRCA LIMONE | g 700 | |
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RECIPE CREATED FOR YOU BY MARCO DE GRADA

PASTRY CHEF, CHOCOLATIER AND BAKER



STRAWBERRY AND LEMON TARTS Page 2 of 2