



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	





RECIPE CREATED FOR YOU BY MARCO DE GRADA

PASTRY CHEF, CHOCOLATIER AND BAKER



STRAWBERRY AND LEMON TARTS Page 2 of 2