



YOG-IN-CREAM

chef Basic level

- Short-pastry recipe:

INGREDIENTS

TOP FROLLO

unsalted butter 82% fat
caster sugar
eggs

PREPARATION

1.000g Mix all the ingredients together in a planetary mixer using a paddle until
350g they are well and evenly mixed. Place in the refrigerator for at least an hour.
120g Next roll out with a pastry sheeter to a thickness of about 3 mm. Line the
150g moulds (20 cm diameter) with shortcrust pastry, and keep the edge 3 cm
deep. Fill with a thin layer of FILLING or RASPBERRY EXTRA JAM (100-120 g).

- Short-pastry recipe:

INGREDIENTS

YOG'IN

water
seed oil

PREPARATION

1.000g Mix all the ingredients together in a planetary mixer using a paddle until
500g they are well and evenly mixed. Place in the refrigerator for at least an hour.
400g Next roll out with a pastry sheeter to a thickness of about 3 mm. Line the
moulds (20 cm diameter) with shortcrust pastry, and keep the edge 3 cm
deep. Fill with a thin layer of FILLING or RASPBERRY EXTRA JAM (100-120 g).