

# YOG-IN-CREAM

🏠 Basic level

## - SHORT-PASTRY RECIPE:

### TOP FROLLA

unsalted butter 82% fat  
caster sugar  
eggs

1.000g  
350g  
120g  
150g

Mix all the ingredients together in a planetary mixer using a paddle until they are well and evenly mixed. Place in the refrigerator for at least an hour. 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).

## - SHORT-PASTRY RECIPE:

### YOG'IN

water  
seed oil

1.000g  
500g  
400g

Mix all the ingredients together in a planetary mixer using a paddle until they are well and evenly mixed. Place in the refrigerator for at least an hour. 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).