YOG-IN-CREAM

Basic level

- SHORT-PASTRY RECIPE:

TOP FROLLA	1.000g	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).
unsalted butter 82% fat	350g	
caster sugar	120g	
eggs	150g	

- SHORT-PASTRY RECIPE:

YOG'IN	1.000g	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).
water	500g	
seed oil	400g	