



LEMON RASPBERRY TART

👤 Advanced level

FROLLA BRETONE

TOP FROLLA

unsalted butter
egg yolk

VIGOR BAKING

salt

500g

300g

150g

5g

4g

Mix water and LILLY NEUTRAL with a whisk, add FRUTTIDOR, pour in a silicone mould forming a layer of about 2 millimeters. Place in a freezer until complete hardening. Unmould and cut squares or rectangles of the same size (or slightly smaller) than the bottoms of Breton short-crust pastry.

GELIFICATO AL LAMPONE

FRUTTIDOR LAMPONE

water

LILLY NEUTRO

500g

100g

100g

Mix water and LILLY NEUTRAL with a whisk, add FRUTTIDOR, pour in a silicone mould forming a layer of about 2 millimeters. Place in a freezer until complete hardening. Unmould and cut squares or rectangles of the same size (or slightly smaller) than the bottoms of Breton short-crust pastry.

MERINGA ALL'ITALIANA

TOP MERINGUE

water

500g

275g

Mix water and LILLY NEUTRAL with a whisk, add FRUTTIDOR, pour in a silicone mould forming a layer of about 2 millimeters. Place in a freezer until complete hardening. Unmould and cut squares or rectangles of the same size (or slightly smaller) than the bottoms of Breton short-crust pastry.

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GROUP

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made simple.

CREMA AL LIMONE

water
liquid cream
TOP CREAM

500g
100g
200g
800g

Mix water and LILLY NEUTRAL with a whisk, add FRUTTIDOR, pour in a silicone mould forming a layer of about 2 millimeters. Place in a freezer until complete hardening. Unmould and cut squares or rectangles of the same size (or slightly smaller) than the bottoms of Breton short-crust pastry.



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