



# 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.

**irca**  
GROUP

Extraordinary  
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.



Extraordinary  
made simple.