

LEMON RASPBERRY TART

Advanced level

FROLLA BRETONE

TOP FROLLA	500g	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.
unsalted butter	300g	
egg yolk	150g	
VIGOR BAKING	5g	
salt	4g	

GELIFICATO AL LAMPONE

FRUTTIDOR LAMPONE	500g	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.
water	100g	
LILLY NEUTRO	100g	

MERINGA ALL'ITALIANA

TOP MERINGUE	500g	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.
water	275g	

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CREMA AL LIMONE

water	500g
liquid cream	100g
TOP CREAM	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.