

MIGNON LEMON AND MERINGUE

SHORTCRUST

INGREDIENTS

TOP FROLLA unsalted butter 82% fat eggs AVOLETTA

PREPARATION

1400g Mix all the ingredients in a planetary mixer with the leaf, put in the fridge to 375g rest.

225g Roll out to 3.5mm and form the bottoms in the appropriate micro-perforated molds/rings

Let it cool well before cooking. Cook for about 15 minutes at 165°C with the valve open and ventilation at minimum.

FILLING

INGREDIENTS

PROFUMI D'ITALIA LEMON

PREPARATION

fill with con profumi d'italia limone

MERENGUE

INGREDIENTS

TOP MERINGUE water

PREPARATION

1kg Mix the ingredients in a planetary mixer, with adequate capacity, for 6-7500g minutes at high speed and in any case, until obtaining a voluminous and firm mass.

decorate and burn with the flame

Final composition

