

SUNRISE TART

- Lime scented frangipane cream:

PREPARATION INGREDIENTS unsalted butter 82% fat 250g Mix all the ingredients together with a paddle attachment for about 5 10g minutes. Fill the cake tin lined with shortcrust pastry and with jam on the lime zest JOYPASTE VANIGLIA MADAGASCAR/BOURBON 25-30g bottom. Cook at 180°C in a conventional oven with the valve closed for about 2g 20 minutes. fleur de sel Muscovado Sugar 100g caster sugar 100g almond flour 250g 200g eggs egg yolks 50g IRCA GENOISE GLUTEN FREE 200g

- Lime scented frangipane cream:

INGREDIENTS

FRUTTIDOR ALBICOCCA	1.000 g
FRUTTIDOR MELA	1.000g
lime juice	100g
LILLY NEUTRO	400g

water 300g

PREPARATION

Mix all the ingredients together with a paddle attachment for about 5 minutes. Fill the cake tin lined with shortcrust pastry and with jam on the bottom. Cook at 180°C in a conventional oven with the valve closed for about 20 minutes.

- Lime scented frangipane cream:

INGREDIENTS TOP FROLLA GLUTEN FREE

unsalted butter 82% fat eggs

PREPARATION

1.000 g Mix all the ingredients together with a paddle attachment for about 5 300g minutes. Fill the cake tin lined with shortcrust pastry and with jam on the bottom. Cook at 180°C in a conventional oven with the valve closed for about 20 minutes.

- Lime scented frangipane cream:

INGREDIENTS

almond flour confectioner's sugar fleur de sel egg whites

PREPARATION

90 g Mix all the ingredients together with a paddle attachment for about 5 minutes. Fill the cake tin lined with shortcrust pastry and with jam on the 2g bottom. Cook at 180°C in a conventional oven with the valve closed for about 35g 20 minutes.

- Lime scented frangipane cream:

INGREDIENTS

SINFONIA CIOCCOLATO BIANCO

JOYPASTE NOCCIOLA PIEMONTE

PRALINE AMANDE NOISETTE

PREPARATION

300 g Mix all the ingredients together with a paddle attachment for about 5 100g minutes. Fill the cake tin lined with shortcrust pastry and with jam on the 100g bottom. Cook at 180°C in a conventional oven with the valve closed for about 35g 20 minutes.