

SUNRISE TART

Intermediate level

- LIME SCENTED FRANGIPANE CREAM:

unsalted butter 82% fat	250g
lime zest	10g
JOYPASTE VANIGLIA MADAGASCAR/BOURBON	25-30g
fleur de sel	2g
Muscovado Sugar	100g
caster sugar	100g
almond flour	250g
eggs	200g
egg yolks	50g
IRCA GENOISE GLUTEN FREE	200g

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:

FRUTTIDOR ALBICOCCA	1.000 g
FRUTTIDOR MELA	1.000g
lime juice	100g
LILLY NEUTRO	400g
water	300g

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:

TOP FROLLA GLUTEN FREE	1.000 g
unsalted butter 82% fat	300g
eggs	150g

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:

almond flour	90 g
confectioner's sugar	260g
fleur de sel	2g
egg whites	35g

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:

SINFONIA CIOCCOLATO BIANCO	300 g
JOYPASTE NOCCIOLA PIEMONTE	100g
PRALINE AMANDE NOISETTE	100g
	35g

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.