



# SUNRISE TART

👤 Intermediate level

## - LIME SCENTED FRANGIPANE CREAM:

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

<a href="#">FRUTTIDOR ALBICOCCA</a>	1.000 g
<a href="#">FRUTTIDOR MELA</a>	1.000g
lime juice	100g
<a href="#">LILLY NEUTRO</a>	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.



Extraordinary  
made simple.

## - LIME SCENTED FRANGIPANE CREAM:

### TOP FROLLA GLUTEN FREE

unsalted butter 82% fat  
eggs

1.000 g  
300g  
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  
confectioner's sugar  
fleur de sel  
egg whites

90 g  
260g  
2g  
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  
JOYPASTE NOCCIOLA PIEMONTE  
PRALINE AMANDE NOISETTE

300 g  
100g  
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.



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