



# SUMMER SCENTS TART

👤 Intermediate level

## - Gluten free shortcrust pastry:

### INGREDIENTS

#### TOP FROLA GLUTEN FREE

unsalted butter 82% fat  
eggs

### PREPARATION

1.000 g Beat all the ingredients in a planetary mixer with paddle attachment until completely smooth. Then put in the refrigerator for at least one hour. Roll out the dough using a sheeter to a thickness of 2 mm and line the tins.  
300g  
150g

## - Gluten free shortcrust pastry:

### INGREDIENTS

#### TOP CAKE GLUTEN FREE

eggs  
egg yolks  
concentrated butter  
JOYPASTE VANIGLIA MADAGASCAR/BOURBON  
grated lemon zest

### PREPARATION

600g Beat all the ingredients in a planetary mixer with paddle attachment until completely smooth. Then put in the refrigerator for at least one hour. Roll out the dough using a sheeter to a thickness of 2 mm and line the tins.  
150g  
150g  
300 g  
20-25g  
5-10g

## - Gluten free shortcrust pastry:

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### INGREDIENTS

SINFONIA CIOCCOLATO LATTE 38%

JOYPASTE PISTACCHIO PURA

PRALINE AMANDE NOISETTE

### PREPARATION

250 g Beat all the ingredients in a planetary mixer with paddle attachment until  
100g completely smooth. Then put in the refrigerator for at least one hour. Roll out  
100g the dough using a sheeter to a thickness of 2 mm and line the tins.  
35g

## - Gluten free shortcrust pastry:

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### INGREDIENTS

full-fat milk (3,5% fat)

low-fat yogurt

liquid cream 35% fat - (35% m.g.)

GLUCOSIO

SINFONIA CIOCCOLATO BIANCO

grated lemon zest

JOYPASTE VANIGLIA MADAGASCAR/BOURBON

### PREPARATION

230 g Beat all the ingredients in a planetary mixer with paddle attachment until  
120g completely smooth. Then put in the refrigerator for at least one hour. Roll out  
100g the dough using a sheeter to a thickness of 2 mm and line the tins.  
8g  
40g  
335g  
5g  
20g