



SUMMER SCENTS TART

chef Intermediate level

- Gluten free shortcrust pastry:

INGREDIENTS

TOP FROLLA GLUTEN FREE

unsalted butter 82% fat
eggs

PREPARATION

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

- 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
150g completely smooth. Then put in the refrigerator for at least one hour. Roll out
150g the dough using a sheeter to a thickness of 2 mm and line the tins.
300 g
20-25g
5-10g

- Gluten free shortcrust pastry:

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:

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