

SUMMER SCENTS TART

- Gluten free shortcrust pastry:

INGREDIENTS

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TOP FROLLA GLUTEN FREE

unsalted butter 82% fat eggs

PREPARATION

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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:

TOP CAKE GLUTEN FREE

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 eggs 150g the dough using a sheeter to a thickness of 2 mm and line the tins. egg yolks 300 g concentrated butter JOYPASTE VANIGLIA MADAGASCAR/BOURBON 20-25g 5-10g grated lemon zest

- Gluten free shortcrust pastry:

INGREDIENTS

SINFONIA CIOCCOLATO LATTE 38%	250 g	
JOYPASTE PISTACCHIO PURA	100g Preparation	
PRALINE AMANDE NOISETTE	100g Beat all the ingredients in a planetary mixer with paddle attachment until	
	$_{ m 35g}$ completely smooth. Then put in the refrigerator for at least one hour. Roll $_{ m 35g}$	out
	the dough using a sheeter to a thickness of 2 mm and line the tins.	

- Gluten free shortcrust pastry:

INGREDIENTS		PREPARATION
full-fat milk (3,5% fat)	230 g	Beat all the ingredients in a planetary mixer with paddle attachment until
low-fat yogurt	120g	completely smooth. Then put in the refrigerator for at least one hour. Roll out
liquid cream 35% fat - (35% m.g.)	100g	the dough using a sheeter to a thickness of 2 mm and line the tins.
GLUCOSIO	8g	
	40g	
SINFONIA CIOCCOLATO BIANCO	335g	
grated lemon zest	5g	
JOYPASTE VANIGLIA MADAGASCAR/BOURBON	20g	