



SUMMER SCENTS TART

👤 Intermediate level

- GLUTEN FREE SHORTCRUST PASTRY:

TOP FROLLA GLUTEN FREE

unsalted butter 82% fat
eggs

1.000 g
300g
150g

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.

- GLUTEN FREE SHORTCRUST PASTRY:

TOP CAKE GLUTEN FREE

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

600g
150g
150g
300 g
20-25g
5-10g

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.

- GLUTEN FREE SHORTCRUST PASTRY:

SINFONIA CIOCCOLATO LATTE 38%
JOYPASTE PISTACCHIO PURA
PRALINE AMANDE NOISETTE

250 g
100g
100g
35g

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.

- GLUTEN FREE SHORTCRUST PASTRY:

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

230 g

120g

100g

8g

40g

335g

5g

20g

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.



Extraordinary
made simple.