



SUMMER ROSE

👤 Intermediate level

- SHORT-PASTRY RECIPE:

TOP FROLLA

unsalted butter 82% fat
sugar
eggs

1.000 g
350g
120g
150g

Mix all the ingredients in a planetary mixer and let rest the obtained dough in the fridge. Realize a tart using a steel ring and bake it at 180°C for 15 minutes.

- SHORT-PASTRY RECIPE:

LILLY YOGURT

water - (10-15°C)
liquid cream 35% fat

200 g
500g
600g

Mix all the ingredients in a planetary mixer and let rest the obtained dough in the fridge. Realize a tart using a steel ring and bake it at 180°C for 15 minutes.

- SHORT-PASTRY RECIPE:

liquid cream 35% fat
water

LILLY NEUTRO

FRUTTIDOR FRAGOLA

800 g
200g
200g
700g

Mix all the ingredients in a planetary mixer and let rest the obtained dough in the fridge. Realize a tart using a steel ring and bake it at 180°C for 15 minutes.