



SUMMER ROSE

👩🍳 Intermediate level

- Short-pastry recipe:

INGREDIENTS

TOP FROLLA

unsalted butter 82% fat
sugar
eggs

PREPARATION

1.000 g Mix all the ingredients in a planetary mixer and let rest the obtained dough
350g in the fridge. Realize a tart using a steel ring and bake it at 180°C for 15
120g minutes.
150g

- Short-pastry recipe:

INGREDIENTS

LILLY YOGURT

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

PREPARATION

200 g Mix all the ingredients in a planetary mixer and let rest the obtained dough
500g in the fridge. Realize a tart using a steel ring and bake it at 180°C for 15
600g minutes.

- Short-pastry recipe:

INGREDIENTS

liquid cream 35% fat
water

LILLY NEUTRO

FRUTTIDOR FRAGOLA

PREPARATION

800 g Mix all the ingredients in a planetary mixer and let rest the obtained dough
200g in the fridge. Realize a tart using a steel ring and bake it at 180°C for 15
200g minutes.
700g