

# **CHOCOLATE FRUITS**

## - Almond short-pastry base recipe:

**INGREDIENTS** 

TOP FROLLA

unsalted butter 82% fat

eggs

almond flour

## PREPARATION

500g Mix all the ingredients together until they are well and evenly mixed, and

225g place in the refrigerator for at least 2 hours. Roll out with a pastry sheeter to a

50g thickness of about 3-4 mm and bake at 170-180°C.

150g

# - Almond short-pastry base recipe:

**INGREDIENTS** 

milk water

LILLY NEUTRO

MOGADOR PREMIUM

#### **PREPARATION**

100g Mix all the ingredients together until they are well and evenly mixed, and

100g place in the refrigerator for at least 2 hours. Roll out with a pastry sheeter to a

45a thickness of about 3-4 mm and bake at 170-180°C.

200g

## - Almond short-pastry base recipe:

## INGREDIENTS

FRUTTIDOR ARANCIA

LILLY NEUTRO

water

#### **PRFPARATION**

400g Mix all the ingredients together until they are well and evenly mixed, and

60g place in the refrigerator for at least 2 hours. Roll out with a pastry sheeter to a

60g thickness of about 3-4 mm and bake at 170-180°C.

## - Almond short-pastry base recipe:

INGREDIENTS	PR	REPARATION
SINFONIA CIOCCOLATO AL LATTE 38%	650g M	lix all the ingredients together until they are well and evenly mixed, and
Fresh cream liquid cream 35% fat  - (panna g 600 + g 70 di acqua	•	lace in the refrigerator for at least 2 hours. Roll out with a pastry sheeter to a nickness of about 3-4 mm and bake at 170-180°C.
e g 70 di LILLY NEUTRO)	600g	
water	70g	
LILLY NEUTRO	70g	