

CHOCOLATE FRUITS

👤 Intermediate level

- ALMOND SHORT-PASTRY BASE RECIPE:

TOP FROLLA

unsalted butter 82% fat
eggs
almond flour

500g
225g
50g
150g

Mix all the ingredients together until they are well and evenly mixed, and place in the refrigerator for at least 2 hours. Roll out with a pastry sheeter to a thickness of about 3-4 mm and bake at 170-180°C.

- ALMOND SHORT-PASTRY BASE RECIPE:

milk
water

LILLY NEUTRO

MOGADOR PREMIUM

100g
100g
45g
200g

Mix all the ingredients together until they are well and evenly mixed, and place in the refrigerator for at least 2 hours. Roll out with a pastry sheeter to a thickness of about 3-4 mm and bake at 170-180°C.

- ALMOND SHORT-PASTRY BASE RECIPE:

FRUTTIDOR ARANCIA

LILLY NEUTRO

water

400g
60g
60g

Mix all the ingredients together until they are well and evenly mixed, and place in the refrigerator for at least 2 hours. Roll out with a pastry sheeter to a thickness of about 3-4 mm and bake at 170-180°C.

- ALMOND SHORT-PASTRY BASE RECIPE:

SINFONIA CIOCCOLATO AL LATTE 38%
Fresh cream
liquid cream 35% fat - (panna g 600 + g
70 di acqua e g 70 di LILLY NEUTRO)
water
LILLY NEUTRO

650g
350g
600g
70g
70g

Mix all the ingredients together until they are well and evenly mixed, and place in the refrigerator for at least 2 hours. Roll out with a pastry sheeter to a thickness of about 3-4 mm and bake at 170-180°C.



Extraordinary
made simple.