



CHOCOLATE FRUITS

👤 Intermediate level

- 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
45g thickness of about 3-4 mm and bake at 170-180°C.
200g

- Almond short-pastry base recipe:

INGREDIENTS

FRUTTIDOR ARANCIA

LILLY NEUTRO

water

PREPARATION

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

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

PREPARATION

650g Mix all the ingredients together until they are well and evenly mixed, and
350g 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.
600g
70g
70g