

# CHOCOLATE FRUITS

chef 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