



ORANGE AND YOGURT

chef Intermediate level

SHORTBREAD FOR MICROPHORATE MOLDS

INGREDIENTS

TOP FROLLA

unsalted butter
eggs
almond flour
caster sugar

PREPARATION

1400g Mix all the ingredients in a planetary mixer with the leaf.
350g Roll out the shortbread between 2 sheets of baking paper and roll it to 3mm thickness , then leave in refrigerator.
225g Cover micro-perforated square molds and fill them with yogurt cake.
150g
120g

YOGURT CAKE

INGREDIENTS

YOG'IN

water
seed oil

PREPARATION

1000g Mix in a planetary mixer with leaf for 3 minutes and pour into the shortbread just under the middle.
500g
400g Bake at about 170 ° C in a fan oven for the first 5 minutes and then lower to 160 ° C until cooked

SHORTBREAD IN THE MOLD

INGREDIENTS

TOP FROLLA

unsalted butter
eggs

PREPARATION

500g Whisk all the ingredients in the planetary mixer for 5 minutes and immediately dress the dough in TOP CAKE silicone molds and bake at 170 ° C in the fan oven for about 12-15 minutes.
275g
100g Put in the chiller blaster in order to help the shortbread to be easily cut.

Final composition

Cook the pastry base with the yogurt cake.

Once cooled, insert the ORANGE FRUTTIDOR and finish and put the Top made with the shortcrust pastry, lightly dusted with BIANCANEVE BC.