

ORANGE AND YOGURT

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.

Cover micro-perforated square molds and fill them with yogurt cake.

YOGURT CAKE

INGREDIENTS

YOG'IN

water

seed oil

PREPARATION

120g

1000g Mix in a planetary mixer with leaf for 3 minutes and pour into the

500g shortbread just under the middle.

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

275g immediately dress the dough in TOP CAKE silicone molds and bake at

170 ° C in the fan oven for about 12-15 minutes.

Put in the chiller blaster in order to help the shortbread to 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.