



TART WITH LEMON OR ORANGE

BAKED TART

DIFFICULTY LEVEL



SHORT PASTRY

INGREDIENTS

| | |
|------------------------------------|---------|
| TOP FROLLA | g 1.000 |
| UNSALTED BUTTER 82% FAT - SOFTENED | g 350 |
| EGGS | g 150 |
| SUGAR | g 120 |

PREPARATION

Mix all the ingredients in a planetary mixer with the paddle attachment until the dough is well-combined.

Refrigerate for 1 hour at least.

Use a dough sheeter toll the dough out into a 4mm layer, then use it to line a cake pan and prick the base of shortcrust pastry all over.

ORANGE FILLING - 1ST OPTION

INGREDIENTS

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|------------------|----------|
| CREMIRCA ARANCIA | To Taste |
|------------------|----------|

LEMON FILLING - 2ND OPTION

INGREDIENTS

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|-----------------|----------|
| CREMIRCA LIMONE | To Taste |
|-----------------|----------|

FINAL COMPOSITION

Fill the tart with CREMIRCA LIMONE or CREMIRCA ARANCIA.

Bake at 200-210°C until the tart is perfectly golden-brown.

Let cool down, then decorate with slices of lemon or orange and cover with BLITZ.