

TART WITH LEMON OR ORANGE

BAKED TART

DIFFICULTY LEVEL B B







SHORT PASTRY

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INGREDIENTS		PREPARATION
TOP FROLLA	g 1.000	Mix all the ingredients in a planetary mixer with the paddle attachment until the dough is well-
UNSALTED BUTTER 82% FAT - SOFTENED	g 350	combined.
EGGS	g 150	Refrigerate for 1 hour at least.
SUGAR	g 120	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		

To Taste

LEMON FILLING - 2ND OPTION

CREMIRCA ARANCIA

INGREDIENTS

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To Taste CREMIRCA LIMONE



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.

