



# ORANGE & MERINGUE SHORTBREADS

## TARTLETS WITH FILLING

DIFFICULTY LEVEL   

### SHORT PASTRY

#### INGREDIENTS

|                                    |        |
|------------------------------------|--------|
| TOP FROLLA                         | g 1000 |
| UNSALTED BUTTER 82% FAT - SOFTENED | g 400  |
| EGGS                               | g 100  |
| CASTER SUGAR                       | g 100  |

#### PREPARATION

Knead all the ingredients in a planetary mixer until the dough is well-combined.

Refrigerate for 1 hour at least, then use a dough sheeter to roll to 2-3 mm, cut some discs out and use them to line moulds for tartlets.

### FILLING

#### INGREDIENTS

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

### MERINGUE

#### INGREDIENTS

|                             |           |
|-----------------------------|-----------|
| TOP MERINGUE                | g 1000    |
| WATER - AT ROOM TEMPERATURE | g 500-700 |

#### PREPARATION

Whip TOP MERINGUE and water in a planetary mixer at medium-high speed for 6-7 minutes or until voluminous and firm.

#### FINAL COMPOSITION

Pipe a layer of CREMIRCA ARANCIA into the tartlets.

Bake in a deck oven at 200°C for 15 minutes.

Let cool down completely.

Transfer the meringue into a pastry bag fitted with a ruffle tip and pipe some peaks onto the top.

Slightly caramelize the peaks of meringue with a torch and decorate with some strips of orange zest.

#### AMBASSADOR'S TIPS

You can replace the whole dose of butter with margarine in the shortcrust pastry recipe.