ORANGE TART



STEP 1

INGREDIENTS		PREPARATION
SFRULLA CHOC	g 1.000	SFRULLA CHOCg 1.000 Whole eggs g 600 Water g 100 Melted butter added at the end of the beating.g 150-200 Beat all the ingredients together, except for the butter, in a mixer. The melted butter is added at the end of the beating. Place the mixture in pie tins which have been greased and floured. Bake at 180-190°C for 25-30 minutes. Fill the spongecake thus obtained with a layer of CREMIRCA ORANGE, cover with CHOCOSMART DARK CHOCOLATE which has been melted in a bain marie or in a microwave (400-500W) at 32-35°C and decorate to taste.
EGGS	g 600	
WATER	g 100	
UNSALTED BUTTER 82% FAT	g 150-200	

STEP 2

INGREDIENTS	
CREMIRCA ARANCIA	To Taste
STEP 3	

INGREDIENTS

CHOCOSMART CIOCCOLATO

To Taste



