

PAVÉ WITH COCONUT AND RASPBERRIES

RICETTA PASTA FROLLA

INGREDIENTS		PREPARATION
TOP FROLLA	g 1.000	Beat all the ingredients together in a mixer equipped with paddle attachment until they are completely amalgamated. Place in a refrigerator for at least an hour. Line a baking tin with borders with short
UNSALTED BUTTER 82% FAT	g 350	pastry of 3 mm height, partially bake in oven at 200°C for 5 minutes. After cooling, spread a layer (half centimeter) of raspberry extra jam and place in freezer for at least an hour.
CASTER SUGAR	g 120	
EGGS	g 150	

PASTA BASE AL COCCO

INGREDIENTS	PREPARATION
GRANCOCCO g 1.500 WATER g 750	Beat all the ingredients together in a mixer equipped with paddle attachment until they are completely amalgamated. Place in a refrigerator for at least an hour. Line a baking tin with borders with short pastry of 3 mm height, partially bake in oven at 200°C for 5 minutes. After cooling, spread a layer (half centimeter) of raspberry extra jam and place in freezer for at least an hour.

STEP 3

INGREDIENTS

CONFETTURA EXTRA LAMPONI To Taste





RECIPE CREATED FOR YOU BY MARCO DE GRADA

PASTRY CHEF, CHOCOLATIER AND BAKER

