



L.M.T.

MIX WITH A PADDLE ALL THE INGREDIENTS TOGETHER UNTIL OBTAIN AN HOMOGENEOUS CONSISTENCY. REIST IN FRIDGE FOR AN HOUR. MAKE SMALL TARTS AND BAKE THEM AT 180°C FOR 12 MIN.

INGREDIENTS

| | |
|-------------------------|--------|
| TOP FROLLA | g 1000 |
| UNSALTED BUTTER 82% FAT | g 350 |
| CASTER SUGAR | g 120 |
| EGGS | g 150 |

PREPARATION

MIX WITH A PADDLE ALL THE INGREDIENTS TOGETHER UNTIL OBTAIN AN HOMOGENEOUS CONSISTENCY. REIST IN FRIDGE FOR AN HOUR. MAKE SMALL TARTS AND BAKE THEM AT 180°C FOR 12 MIN.

INGREDIENTS

| | |
|----------------------|-------|
| WATER | g 500 |
| LIQUID CREAM 35% FAT | g 100 |
| TOP CREAM | g 200 |
| CREMIRCA LIMONE | g 800 |

PREPARATION

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INGREDIENTS

PREPARATION

| | |
|----------------------|----------|
| EGG WHITES | g 250 |
| CASTER SUGAR | g 250 |
| CONFECTIONER'S SUGAR | g 250 |
| RAW SUGAR | To Taste |

STEP 4

INGREDIENTS

| | |
|------------------|----------|
| GRATED LIME ZEST | To Taste |
|------------------|----------|