# YOG-IN-CREAM



## - SHORT-PASTRY RECIPE:

INGREDIENTS		PREPARATION
TOP FROLLA	g 1.000	Mix all the ingredients together in a planetary mixer using a paddle until they are well and ever mixed. Place in the refrigerator for at least an hour. Next roll out with a pastry sheeter to a
UNSALTED BUTTER 82% FAT	g 350	thickness of about 3 mm. Line the moulds (20 cm diameter) with shortcrust pastry, and keep the edge 3 cm deep. Fill with a thin layer of FILLING or RASPBERRY EXTRA JAM (100-120 g).
CASTER SUGAR	g 120	
EGGS	g 150	

#### - SHORT-PASTRY RECIPE:

INGREDIENTS		PREPARATION
YOG'IN WATER SEED OIL	g 1.000 g 500 g 400	Mix all the ingredients together in a planetary mixer using a paddle until they are well and evenly mixed. Place in the refrigerator for at least an hour. Next roll out with a pastry sheeter to a thickness of about 3 mm. Line the moulds (20 cm diameter) with shortcrust pastry, and keep the edge 3 cm deep. Fill with a thin layer of FILLING or RASPBERRY EXTRA JAM (100-120 g).

#### **STEP 3**

INGREDIENTS

CONFETTURA EXTRA LAMPONI	To Taste
FARCITURA DI FRUTTA - LAMPONI	To Taste



## STEP 4

### INGREDIENTS

CREMIRCA FRUTTI DI BOSCO E YOGURT	To Taste
MIRAGEL	To Taste
BIANCANEVE PLUS	To Taste



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