

ORANGE AND YOGURT

SHORTBREAD FOR MICROPHORATE MOLDS

INGREDIENTS		PREPARATION
TOP FROLLA	g 1400	Mix all the ingredients in a planetary mixer with the leaf.
UNSALTED BUTTER	g 350	Roll out the shortbread between 2 sheets of baking paper and roll it to 3mm thickness, then leave in
EGGS	g 225	refrigerator.
ALMOND FLOUR	g 150	Cover micro-perforated square molds and fill them with yogurt cake.
CASTER SUGAR	g 120	

YOGURT CAKE

INGREDIENTS		PREPARATION
YOG'IN	g 1000	Mix in a planetary mixer with leaf for 3 minutes and pour into the shortbread just under the middle.
WATER	g 500	Bake at about 170 ° C in a fan oven for the first 5 minutes and then lower to 160 ° C until cooked
SEED OIL	g 400	

SHORTBREAD IN THE MOLD

INGREDIENTS		PREPARATION
TOP FROLLA	g 500	Whisk all the ingredients in the planetary mixer for 5 minutes and immediately dress the dough in
UNSALTED BUTTER	g 275	TOP CAKE silicone molds and bake at 170 ° C in the fan oven for about 12-15 minutes.
EGGS	g 100	Put in the chiller blaster in order to help the shortbread to to be easily cut.





INGREDIENTS

FRUTTIDOR ARANCIA To Taste

FINAL COMPOSITION

Cook the pastry base with the yogurt cake.

Once cooled, insert the ORANGE FRUTTIDOR and finish and put the Top made with the shortcrust pastry, lightly dusted with BIANCANEVE BC.



RECIPE CREATED FOR YOU BY MATTEO REGHENZANI

PASTRY CHEF

