



SHORTBREADS WITH BAKED CUSTARD (TOP FROLLA)

TARTLETS WITH FILLING

DIFFICULTY LEVEL



CUSTARD

INGREDIENTS

WATER	g 500
MILK	g 500
PERFECTA	g 375-400

PREPARATION

Add PERFECTA to water and milk and beat vigorously with a whisk.
Let rest for 3 minutes, then stir the mixture until creamy and smooth.

SHORTCRUST PASTRY

INGREDIENTS

TOP FROLLA	g 1000
UNSALTED BUTTER 82% FAT - SOFTENED	g 400
EGGS	g 100
CASTER SUGAR	g 100

PREPARATION

Knead all the ingredients in a planetary mixer until the dough is well-combined.
Refrigerate for 1 hour at least, then use a dough sheeter to roll to 2-3 mm, cut some discs out and use them to line moulds for tartlets.

DECORATION

INGREDIENTS

BIANCANEVE PLUS	To Taste
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FINAL COMPOSITION

Fill each tartlet with the custard cream and close it with a disc of shortcrust pastry.

Bake in a deck oven at 190-200°C for about 15-20 minutes or until even golden-brown.

Let cool down and then remove from mould.

Sprinkle the tartlets with BIANCANEVE PLUS.

AMBASSADOR'S TIPS

You can replace the whole dose of butter with margarine.