



## PAVÉ WITH COCONUT AND RASPBERRIES

### RICETTA PASTA FROLLA

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#### INGREDIENTS

TOP FROLLA	g 1.000
UNSALTED BUTTER 82% FAT	g 350
CASTER SUGAR	g 120
EGGS	g 150

#### PREPARATION

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.

### PASTA BASE AL COCCO

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#### INGREDIENTS

GRANCOCCO	g 1.500
WATER	g 750

#### PREPARATION

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

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#### INGREDIENTS

CONFETTURA EXTRA LAMPONI	To Taste
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**RECIPE CREATED FOR YOU BY MARCO DE GRADA**

PASTRY CHEF, CHOCOLATIER AND BAKER