



PAVÉ WITH COCONUT AND RASPBERRIES

RICETTA PASTA FROLLA

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

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

INGREDIENTS

| | |
|--------------------------|----------|
| CONFETTURA EXTRA LAMPONI | To Taste |
|--------------------------|----------|

RECIPE CREATED FOR YOU BY **MARCO DE GRADA**

PASTRY CHEF, CHOCOLATIER AND BAKER