



## SUNRISE TART

### - LIME SCENTED FRANGIPANE CREAM:

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#### INGREDIENTS

UNSALTED BUTTER 82% FAT	g 250
LIME ZEST	g 10
JOYPASTE VANIGLIA MADAGASCAR/BOURBON	g 25-30
FLEUR DE SEL	g 2
MUSCOVADO SUGAR	g 100
CASTER SUGAR	g 100
ALMOND FLOUR	g 250
EGGS	g 200
EGG YOLKS	g 50
IRCA GENOISE GLUTEN FREE	g 200

#### PREPARATION

Mix all the ingredients together with a paddle attachment for about 5 minutes. Fill the cake tin lined with shortcrust pastry and with jam on the bottom. Cook at 180°C in a conventional oven with the valve closed for about 20 minutes.

### - LIME SCENTED FRANGIPANE CREAM:

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#### INGREDIENTS

FRUTTIDOR ALBICOCCA	g 1.000
FRUTTIDOR MELA	g 1.000
LIME JUICE	g 100
LILLY NEUTRO	g 400
WATER	g 300

#### PREPARATION

Mix all the ingredients together with a paddle attachment for about 5 minutes. Fill the cake tin lined with shortcrust pastry and with jam on the bottom. Cook at 180°C in a conventional oven with the valve closed for about 20 minutes.

#### - LIME SCENTED FRANGIPANE CREAM:

##### INGREDIENTS

TOP FROLLA GLUTEN FREE	g 1.000
UNSALTED BUTTER 82% FAT	g 300
EGGS	g 150

##### PREPARATION

Mix all the ingredients together with a paddle attachment for about 5 minutes. Fill the cake tin lined with shortcrust pastry and with jam on the bottom. Cook at 180°C in a conventional oven with the valve closed for about 20 minutes.

#### - LIME SCENTED FRANGIPANE CREAM:

##### INGREDIENTS

ALMOND FLOUR	g 90
CONFECTIONER'S SUGAR	g 260
FLEUR DE SEL	g 2
EGG WHITES	g 35

##### PREPARATION

Mix all the ingredients together with a paddle attachment for about 5 minutes. Fill the cake tin lined with shortcrust pastry and with jam on the bottom. Cook at 180°C in a conventional oven with the valve closed for about 20 minutes.

#### - LIME SCENTED FRANGIPANE CREAM:

##### INGREDIENTS

SINFONIA CIOCCOLATO BIANCO 33%	g 300
JOYPASTE NOCCIOLA PIEMONTE	g 100
PRALINE AMANDE NOISETTE	g 100
	g 35

##### PREPARATION

Mix all the ingredients together with a paddle attachment for about 5 minutes. Fill the cake tin lined with shortcrust pastry and with jam on the bottom. Cook at 180°C in a conventional oven with the valve closed for about 20 minutes.

#### STEP 6

##### INGREDIENTS

CONFETTURA EXTRA ALBICOCCA	To Taste
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**STEP 7**

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**INGREDIENTS**

BLITZ

To Taste