



## Yema and Wild Berry Tart

### Short crust

<i>Puratos Tegral Patacrout*</i> (short crust mix)	1000 g
<i>Mimetic 32*</i> (lamination fat)	400 g
Whole eggs	100 g

Mix all ingredients to homogenous dough. Laminate to 3 mm and shape the shells. Fill with *Vivafil Wild Blueberry\** (fruit filling). Bake at 180°C for 20 min, damper open.

### Composition & decoration

Make a shortcrust in tart shapes, fill with the *Vivafil Wild Blueberry\** (fruit filling) and bake. Allow to cool down and pipe the *Deli Yema\** on top. Glaze with *Harmony Neutral\** (glaze). Decorate with fresh blueberries.