

## Pasta frolla per crostate

### Ingredients:

- \* 150 g flour
- \* 75 g butter
- \* 60 g icing sugar
- \* 2 egg yolks
- \* 1/2 lemon peel
- \* Salt
- \* Vanilla extract

### Steps:

1. In a planetary mixer, add the egg yolks, icing sugar, butter at room temperature, grated lemon peel, and
2. Once mixed, add the flour and continue mixing until obtaining a smooth, dry dough.
3. When the dough is well compacted, remove it from the mixer and form a flat loaf. Wrap it in baking paper
4. After an hour, the dough will be ready to be rolled out and baked in tartlet molds.
5. Once baked, let them cool and fill them with pastry cream and fruit.
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