



TOP FROLLA GLUTEN FREE 10 (2X5)

Special powdered mix to make gluten free shortcrust pastry. Also available in classic version.

PRODUCT DETAILS

COD 01070948

CLAIMS

Gluten free

ALLERGENS / CONTAMINATIONS

CONTAMINATIONS



DIRECTIONS FOR USE

SHORT PASTRY

TOP FROLLA GLUTEN FREE _____ 1000 g
eggs _____ 125-150 g
butter _____ 300 g

Beat all the ingredients together in a mixer equipped with paddle attachment until they are completely blended. Place in a refrigerator for at least four hours after which it can be used as required. Bake at 180-200°C.

TECHNICAL DENOMINATION

semifinished product for baked pastries.