



HONEY SHORTBREAD GLUTEN FREE

GLUTEN FREE SHORTCRUST PASTRY WITH CHESTNUT HONEY FLAVOR

DIFFICULTY LEVEL



HONEY SHORTBREAD GLUTEN FREE

INGREDIENTS

| | |
|-------------------------|--------|
| TOP FROLLA GLUTEN FREE | g 1000 |
| UNSALTED BUTTER 82% FAT | g 300 |
| EGGS | g 150 |
| HONEY - CHESTNUT | g 150 |

FINAL COMPOSITION

- Mix all the ingredients in a planetary mixer with the leaf.
- Roll out the pastry between 2 sheets of baking paper and roll it to the desired thickness and place in the refrigerator to rest for at least 2 hours.
- Bake as usual (for shortbread biscuits 6mm thick, bake in a convection oven for 10 minutes at 160 ° C and another 10 minutes at 150 ° C)



RECIPE CREATED FOR YOU BY MARCO DE GRADA

PASTRY CHEF, CHOCOLATIER AND BAKER

AMBASSADOR'S TIPS

It's possible to substitute AVOLETTA with DELINOISETTE