



## FLORENTINE WITH SHORTCRUST PASTRY

### SNACK

#### DIFFICULTY LEVEL



#### BRITTLE

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##### INGREDIENTS

FLOMIX	g 600
GRANELLA DI NOCCIOLA	g 350
CHOPPED CANDIED CHERRIES	g 150

##### PREPARATION

Mix all the ingredients.

#### SHORTCRUST PASTRY

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##### INGREDIENTS

TOP FROLLA	g 1000
UNSALTED BUTTER 82% FAT - SOFTENED	g 350
SUGAR	g 120
EGGS	g 150

##### PREPARATION

Knead all the ingredients in a planetary mixer with the paddle attachment, until the dough is well-combined.

Cover the dough and refrigerate for 1 hour at least.

#### FINAL COMPOSITION

Roll the shortcrust pastry out, then use it to line a baking tray and prick it.

Half-bake the shortcrust pastry base.

Spread the brittle mix you made on top.

Return to the oven at 180-190°C for about 15 minutes.

When still warm, cut into squares of the desired size.

#### AMBASSADOR'S TIPS

You can replace the butter with the same dose of margarine in the shortcrust pastry making.