



SHORTCRUST PASTRY RICH RECIPE WITH TOP FROLLA

RECIPE TO MAKE PERFECT SHORTCRUST PASTRY FOR SHORTBREADS

DIFFICULTY LEVEL



STEP 1

INGREDIENTS

TOP FROLLA	g 1.000
UNSALTED BUTTER 82% FAT	g 500
CASTER SUGAR	g 120
EGG YOLKS	g 100

PREPARATION

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

Refrigerate for at least 1 hour.

FINAL COMPOSITION

Use the dough sheeter to roll the shortcrust pastry out into a flat layer of the desired thickness and use a suitable steel ring to cut it.

Bake at 220°C.