



WHIPPED SHORTBREADS MADE WITH TOP FROLLA

RECIPE FOR FRAGRANT WHIPPED SHORTBREAD BISCUITS

DIFFICULTY LEVEL



WHIPPED SHORTCRUST PASTRY

INGREDIENTS

TOP FROLLA

UNSALTED BUTTER 82% FAT - SOFTENED

EGGS

g 1000

g 550-600

g 200

PREPARATION

Beat all the ingredients together in a planetary mixer with a whisk attachment for 5 minutes.

When whipped, transfer the mixture into a pastry bag fitted with a round plain tip and pipe onto a tray lined with parchment paper.

FINAL COMPOSITION

Bake at 220°C for about 10 minutes.