

# TOP FROLLA GLUTEN

## FREE

PASTRY TOP FROLLA

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



### MODALITÀ D'USO



Shortcrust pastry

### DETTAGLI PRODOTTO

Codice prodotto 01070948

### ALLERGENI/CROSS CONTAMINAZIONI

Cross-contaminations



Soybeans



Milk

### INFO

#### Claims

Gluten free

#### Details

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

#### Description

powdered mix for the production of gluten free SHORT PASTRY.

**irca**  
GROUP

Extraordinary  
made simple.

**Denomination**

semifinished product for baked pastries.

**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.



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