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

irca GROUP Extraordinary made simple.

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.

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.