CEREAL'EAT FROLLA

PASTRY CEREAL'EAT FROLLA

The perfect mix for shortcrust pastry products and other specialities with grains. Ideal for the artisan who wants not only to keep up with new trends but also to create products with the unique "rustic" taste of yesteryear. Within Cereal'Eat line you will also find special mixes for soft cakes and for leavened products with grains as well.



MODALITÀ D'USO

Shortcrust pastry

DETTAGLI PRODOTTO

Codice prodotto 01070850

ALLERGENI/CROSS CONTAMINAZIONI

Allergens

Cereals

Cross-contaminations

Eggs

Soybeans

Milk

Nuts

Mustard

INFO

Details
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Description
pastry mix for short pastry, shortbread and other specialities with cereals.

Denomination
CEREAL'EAT FROLLA enables you to make top quality and pliable shortcrust pastry with just a few, simple weighing operations and allows you to make friable and soft cookies with great ease.

Directions for use
SHORTBREAD BASIC RECIPE
CREAL'EAT FROLLA_____ 1000 g
Butter or margerine_____ 400 g
Whole eggs_____ 100 g
Combine all the ingredients in a mixer equipped with paddle attachment until they are well amalgamated. Place in a refrigerator for at least an hour then roll out using a pastry sheet maker to the thickness desired and cut out into the shapes required.

detailed information about dosage and way of using are shown on our website