



WHIPPED SHORTBREADS MADE WITH TOP FROLLA

👤 Basic level

RECIPE FOR FRAGRANT WHIPPED SHORTBREAD BISCUITS

WHIPPED SHORTCRUST PASTRY

TOP FROLLA

unsalted butter 82% fat
eggs

1000g
550-600g
200g

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.