



WHIPPED SHORTBREADS MADE WITH TOP FROLLA

chef Basic level

RECIPE FOR FRAGRANT WHIPPED SHORTBREAD BISCUITS

WHIPPED SHORTCRUST PASTRY

INGREDIENTS

TOP FROLLA

unsalted butter 82% fat
eggs

PREPARATION

1000g Beat all the ingredients together in a planetary mixer with a whisk attachment for 5 minutes.
550-600g 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.