



# WHIPPED SHORTBREADS MADE WITH TOP FROLLA

👤 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  
550-600g attachment for 5 minutes.  
200g 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.