

WHIPPED SHORTBREADS MADE WITH TOP FROLLA

Basic level

RECIPE FOR FRAGRANT WHIPPED SHORTBREAD BISCUITS

WHIPPED SHORTCRUST PASTRY

TOP FROLLA	1000g
unsalted butter 82% fat	550-600g
eggs	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.

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