



SHORTCRUST PASTRY TARTLETS AND TART BASE MADE WITH TOP FROLLA

chef Basic level

THE IDEAL RECIPE FOR SHORTCRUST PASTRY BASES

SHORTCRUST PASTRY

INGREDIENTS

TOP FROLLA

unsalted butter 82% fat

sugar

eggs

PREPARATION

1.000g -Mix all the ingredients in a planetary mixer with the paddle attachment, 350g until the dough is well combined.

120g -Refrigerate for at least 1 hour.

150g

Final composition

-Use the dough sheeter to roll the shortcrust pastry out into flat layers of the desidered thickness and lined the moulds for tartlets and tarts.

-Bake at 220°C.