



# SHORTCRUST PASTRY TARTLETS AND TART BASE MADE WITH TOP FROLLA

🏠 Basic level

THE IDEAL RECIPE FOR SHORTCRUST PASTRY BASES

## SHORTCRUST PASTRY

### TOP FROLLA

unsalted butter 82% fat  
sugar  
eggs

1.000g  
350g  
120g  
150g

Mix all the ingredients in a planetary mixer with the paddle attachment, until the dough is well combined. Refrigerate for at least 1 hour.

## FINAL COMPOSITION

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

Bake at 220°C.