



CEREAL SHORTCRUST PASTRY

chef Basic level

SHORTCRUST PASTRY FOR TARTS AND SHORTBREADS

CEREAL SHORTCRUST PASTRY

INGREDIENTS

CEREAL'EAT FROLLA

eggs

unsalted butter 82% fat - (morbido)

PREPARATION

1.000g -Mix all the ingredients in a planetray mixer with the paddle attachment for 5
100g minutes at low speed.
400g

Final composition

-Cover the dough well and let it rest in the fridge for at least 2 hours, then use it to make shortbreads or bases for tart and tartlets, as usual.