

CEREAL SHORTCRUST PASTRY

Basic level

SHORTCRUST PASTRY FOR TARTS AND SHORTBREADS

CEREAL SHORTCRUST PASTRY

CEREAL'EAT FROLLA	1.000g	Mix all the ingredients in a planetray mixer with the paddle attachment for 5 minutes at low speed.
eggs	100g	
unsalted butter 82% fat - softened	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.