



CEREAL SHORTCRUST PASTRY

👤 Basic level

SHORTCRUST PASTRY FOR TARTS AND SHORTBREADS

CEREAL SHORTCRUST PASTRY

CEREAL'EAT FROLLA

eggs

unsalted butter 82% fat - softened

1.000g

100g

400g

Mix all the ingredients in a planetray mixer with the paddle attachment for 5 minutes at low speed.

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.