

SHORTCRUST FOR MICRO-PERFORATED MOULDS

(quantity suitable for 50 single portion tarts)

ALMOND SHORTCRUST

INGREDIENTS

TOP FROLLA

unsalted butter 82% fat eggs almond flour

confectioner's sugar

PREPARATION

 $\,$ 1400g $\,$ Mix TOP FROLLA, sugar, almond flour, and butter in the planetary mixer with

375g the paddle to obtain a sandy structure.

225g Add the eggs and keep mixing without inglobing air.

150g Laminate the shortcrust between two baking papers at 2/3 mm tick and put

150g to rest in the refrigerator for a couple of hours.

Line the shortcrust into the micro-perforated molds.

Bake at 170/180°C for for 5 minutes, then lower the temperature to 160/170°C for 10-13 minutes with open valve.