



# SHORTCRUST FOR MICRO-PERFORATED MOULDS

👤 Intermediate level

(quantity suitable for 50 single portion tarts)



**RECIPE CREATED BY:**

Marco De Grada  
Pastry chef

## ALMOND SHORTCRUST

### TOP FROLLA

unsalted butter 82% fat  
eggs  
almond flour  
confectioner's sugar

1400g  
375g  
225g  
150g  
150g

Mix TOP FROLLA, sugar, almond flour, and butter in the planetary mixer with the paddle to obtain a sandy structure.

Add the eggs and keep mixing without inglobing air. Laminate the shortcrust between two baking papers at 2/3 mm tick and put to rest in the refrigerator for a couple of hours.

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