



SHORTCRUST FOR MICRO-PERFORATED MOULDS

👤 Intermediate level

(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
- 375g with 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.