



FLORENTINE WITH SHORTCRUST PASTRY

chef Basic level

SNACK

BRITTLE

INGREDIENTS

FLOMIX

GRANELLA DI NOCCIOLA

chopped candied cherries

PREPARATION

600g Mix all the ingredients.

350g

150g

SHORTCRUST PASTRY

INGREDIENTS

TOP FROLLO

unsalted butter 82% fat

sugar

eggs

PREPARATION

1000g Knead all the ingredients in a planetary mixer with the paddle attachment,

350g until the dough is well-combined.

120g Cover the dough and refrigerate for 1 hour at least.

150g

Final composition

Roll the shortcrust pastry out, then use it to line a baking tray and prick it.

Half-bake the shortcrust pastry base.

Spread the brittle mix you made on top.

Return to the oven at 180-190°C for about 15 minutes.

When still warm, cut into squares of the desired size.