



FLORENTINE WITH SHORTCRUST PASTRY

👤 Basic level

SNACK

BRITTLE

FLOMIX

GRANELLA DI NOCCIOLA

chopped candied cherries

600g

350g

150g

Mix all the ingredients.

SHORTCRUST PASTRY

TOP FROLLA

unsalted butter 82% fat

sugar

eggs

1000g

350g

120g

150g

Knead all the ingredients in a planetary mixer with the paddle attachment, until the dough is well-combined. Cover the dough and refrigerate for 1 hour at least.

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.

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Extraordinary
made simple.