



# FLORENTINE WITH SHORTCRUST PASTRY

👤 Basic level

SNACK

## BRITTLE

### INGREDIENTS

[FLOMIX](#)

[GRANELLA DI NOCCIOLA](#)

chopped candied cherries

### PREPARATION

600g Mix all the ingredients.

350g

150g

## SHORTCRUST PASTRY

### INGREDIENTS

[TOP FROLLA](#)

unsalted butter 82% fat

sugar

eggs

### PREPARATION

1000g Knead all the ingredients in a planetary mixer with the paddle attachment, until the dough is well-combined.

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

150g

## Final composition

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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.