

FLORENTINE WITH SHORTCRUST PASTRY

BRITTLE

INGREDIENTS PREPARATION

FLOMIX 600g Mix all the ingredients.

GRANELLA DI NOCCIOLA 350g chopped candied cherries 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,

350g until the dough is well-combined.

120q 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.

