



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.