



SHORTCRUST GLUTEN FREE FOR MICRO-PERFORATED MOULDS

👤 Intermediate level

(quantity suitable for 50 single portion tarts)

ALMOND SHORTCRUST

INGREDIENTS

TOP FROLLA GLUTEN FREE

unsalted butter 82% fat
eggs
almond flour
confectioner's sugar

PREPARATION

1400g Mix TOP FROLLA, sugar, almond flour and butter in the planetary mixer with
375g the paddle to obtain a sandy structure.
225g Add the eggs and keep mixing without inglobing air.
150g Laminate the shortcrust between two baking papers at 2/3 mm tick and put
150g to rest in the refrigerator for a couple of hours.
Line the shortcrust into the micro-perforated molds.
Bake at 170-180°C for 5 minutes, then lower the temperature to 160/170°C
for 10-13 minutes with open valve.