



# HAZELNUTS AND CHOCOLATE SHORTBREAD GLUTEN FREE

chef Intermediate level

**Gluten free shortcrust pastry with hazelnuts flavor and chocolate**

## Final composition

- Mix all the ingredients in a planetary mixer with the leaf.
- Roll out the pastry between 2 sheets of baking paper and roll it to the desired thickness and place in the refrigerator to rest for at least 2 hours.
- Bake as usual (for shortbread biscuits 6mm thick, bake in a convection oven for 10 minutes at 160 ° C and another 10 minutes at 150 ° C)