



COCOA AND CHOCOLATE SHORTBREAD GLUTEN FREE

👤 Basic level

Gluten free shortcrust pastry with cocoa and chocolate

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INGREDIENTS

TOP FROLLA GLUTEN FREE

unsalted butter 82% fat

eggs

raw sugar

CACAO IN POLVERE

PEPITA FONDENTE 1800

PREPARATION

- 1000g - Mix all the ingredients in a planetary mixer with the leaf.
- 350g - Roll out the pastry between 2 sheets of baking paper and roll it to the
- 250g desired thickness and place in the refrigerator to rest for at least 2 hours.
- 50g - Bake as usual (for shortbread biscuits 6mm thick, bake in a convection
- 80g oven for 10 minutes at 160 ° C and another 10 minutes at 150 ° C)
- 200g