



# COCOA AND CHOCOLATE SHORTBREAD GLUTEN FREE

👤 Intermediate level

**Gluten free shortcrust pastry with cocoa and chocolate**



**RECIPE CREATED BY:**

Marco De Grada  
Pastry chef

## 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)