



COCOA AND CHOCOLATE SHORTBREAD GLUTEN FREE

👤 Intermediate level

Gluten free shortcrust pastry with cocoa and chocolate



RECIPE CREATED BY:

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Pastry chef

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TOP FROLLA GLUTEN FREE

unsalted butter 82% fat

eggs

raw sugar

CACAO IN POLVERE

PEPITA FONDENTE 1800

1000g

350g

250g

50g

80g

200g

-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)

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Extraordinary
made simple.