



# LEMON AND POPPY SHORTBREAD GLUTEN FREE

chef Basic level

**Gluten free shortcrust pastry with lemon flavor and poppy seeds**

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### INGREDIENTS

#### TOP FROLLA GLUTEN FREE

unsalted butter 82% fat

eggs

poppy seeds

PASTA AROMATIZZANTE LIMONE

### PREPARATION

1000g -Mix all the ingredients in a planetary mixer with the leaf.

300g - Roll out the pastry between 2 sheets of baking paper and roll it to the

150g desired thickness and place in the refrigerator to rest for at least 2 hours.

100g - Bake as usual (for shortbread biscuits 6mm thick, bake in a convection

30g oven for 10 minutes at 160 ° C and another 10 minutes at 150 ° C)