

LEMON AND POPPY SHORTBREAD GLUTEN FREE

Intermediate level

Gluten free shortcrust pastry with lemon flavor and poppy seeds



RECIPE CREATED BY:

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Pastry chef

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TOP FROLLA GLUTEN FREE	1000g
unsalted butter 82% fat	300g
eggs	150g
poppy seeds	100g
PASTA AROMATIZZANTE LIMONE	30g

- 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)