



LEMON AND POPPY SHORTBREAD GLUTEN FREE

👤 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 desired thickness and place in the refrigerator to rest for at least 2 hours.
- 150g
- 100g - 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)
- 30g