



CORN SHORTBREAD GLUTEN FREE

chef Basic level

Gluten free shortcrust pastry with corn flavor

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INGREDIENTS

TOP FROLLA GLUTEN FREE

unsalted butter 82% fat

eggs

corn flour

raw sugar

PREPARATION

850g -Mix all the ingredients in a planetary mixer with the leaf.

350g - Roll out the pastry between 2 sheets of baking paper and roll it to the

200g desired thickness and place in the refrigerator to rest for at least 2 hours.

150g - Bake as usual (for shortbread biscuits 6mm thick, bake in a convection

100g oven for 10 minutes at 160 ° C and another 10 minutes at 150 ° C)