



CORN SHORTBREAD GLUTEN FREE

👤 Intermediate level

Gluten free shortcrust pastry with corn flavor



RECIPE CREATED BY:

Marco De Grada
Pastry chef

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TOP FROLLA GLUTEN FREE

unsalted butter 82% fat
eggs
corn flour
raw sugar

850g
350g
200g
150g
100g

- 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)