



# MANGO AND QUINOA SHORTBREAD GLUTEN FREE

👤 Basic level

Gluten free shortcrust pastry with mango and quinoa flavor

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### INGREDIENTS

#### TOP FROLLA GLUTEN FREE

unsalted butter 82% fat

eggs

Quinoa seeds

PASTA AROMATIZZANTE MANGO

### 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.  
180g - 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)  
100g  
40g



RECIPE CREATED BY:

**MARCO DE GRADA**

PASTRY CHEF