

# SHORTCRUST PASTRY RICH RECIPE WITH TOP FROLLA

RECIPE TO MAKE PERFECT SHORTCRUST PASTRY FOR SHORTBREADS

### **INGREDIENTS**

## TOP FROLLA

unsalted butter 82% fat caster sugar egg yolks

### **PREPARATION**

1.000g Mix all the ingredients in a planetary mixer with the paddle attachment, until

500g the dough is well combined.

120g Refrigerate for at least 1 hour.

100g

## **Final composition**

Use the dough sheeter to roll the shortcrust pastry out into a flat layer of the desidered thickness and use a suitable steel ring to cut it. Bake at 220°C.