



# SHORTCRUST PASTRY RICH RECIPE WITH TOP FROLLA

👤 Basic level

RECIPE TO MAKE PERFECT SHORTCRUST PASTRY FOR  
SHORTBREADS

## TOP FROLLA

unsalted butter 82% fat  
caster sugar  
egg yolks

1.000g  
500g  
120g  
100g

Mix all the ingredients in a planetary mixer with the paddle attachment, until the dough is well combined. Refrigerate for at least 1 hour.

## FINAL COMPOSITION

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