



SHORTCRUST PASTRY RICH RECIPE WITH TOP FROLLA

🏠 Basic level

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 desired thickness and use a suitable steel ring to cut it.
Bake at 220°C.