

SHORTCRUST PASTRY RICH RECIPE WITH TOP FROLLA

Basic level

RECIPE TO MAKE PERFECT SHORTCRUST PASTRY FOR SHORTBREADS

TOP FROLLA	1.000g	Mix all the ingredients in a planetary mixer with the paddle attachment, until the dough is well combined. Refrigerate for at least 1 hour.
unsalted butter 82% fat	500g	
caster sugar	120g	
egg yolks	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.

irca GROUP
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