



# EASY SHORTCRUST PASTRY WITH TOP FROLLA

👤 Basic level

BASIC RECIPE FOR SHORTCRUST PASTRY

## EASY SHORTCRUST PASTRY

### TOP FROLLA

unsalted butter 82% fat  
eggs

1.000g  
400g  
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.