

EASY SHORTCRUST PASTRY WITH TOP FROLLA

BASIC RECIPE FOR SHORTCRUST PASTRY

EASY SHORTCRUST PASTRY

INGREDIENTS

TOP FROLLA

unsalted butter 82% fat eggs

PREPARATION

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

400g the dough is well combined.

100g Refrigerate for at least 1 hour.

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.