

EASY SHORTCRUST PASTRY WITH TOP FROLLA

Basic level

BASIC RECIPE FOR SHORTCRUST PASTRY

EASY SHORTCRUST PASTRY

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	400g	
eggs	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.

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