

HAZELNUTS AND CHOCOLATE SHORTBREAD GLUTEN FREE

GLUTEN FREE SHORTCRUST PASTRY WITH HAZELNUTS FLAVOR AND CHOCOLATE

DIFFICULTY LEVEL B B







HAZELNUTS AND CHOCOLATE SHORTBREAD GLUTEN FREE

INGREDIENTS

TOP FROLLA GLUTEN FREE	g 1000
FARINA DI NOCCIOLE	g 200
UNSALTED BUTTER 82% FAT	g 300
EGGS	g 200
PEPITA FONDENTE 1800	g 300
SALT	g 5

FINAL COMPOSITION

- -Mix all the ingredients in a planetary mixer with the leaf.
- Roll out the pastry between 2 sheets of baking paper and roll it to the desired thickness and place in the refrigerator to rest for at least 2 hours.
- Bake as usual (for shortbread biscuits 6mm thick, bake in a convection oven for 10 minutes at 160 ° C and another 10 minutes at 150 ° C)



RECIPE CREATED FOR YOU BY MARCO DE GRADA

PASTRY CHEF, CHOCOLATIER AND BAKER



AMBASSADOR'S TIPS

It's possible to substitute AVOLETTA with DELINOISETTE

