



CEREAL'EAT FROLLA 5

The perfect mix for shortcrust pastry products and other specialities with grains. Ideal for the artisan who wants not only to keep up with new trends but also to create products with the unique "rustic" taste of yesteryear. Within Cereal'Eat line you will also find special mixes for soft cakes and for leavened products with grains as well.

PRODUCT DETAILS

COD 01070850

CLAIMS

DIRECTIONS FOR USE

SHORTBREAD BASIC RECIPE

CEREAL'EAT FROLLA _____ 1000 g

Butter or margarine _____ 400 g

Whole eggs _____ 100 g

Combine all the ingredients in a mixer equipped with paddle attachment until they are well amalgamated. Place in a refrigerator for at least an hour then roll out using a pastry sheet maker to the thickness desired and cut out into the shapes required.

detailed information about dosage and way of using are shown on our website

TECHNICAL DENOMINATION

CEREAL'EAT FROLLA enables you to make top quality and pliable shortcrust pastry with just a few, simple weighing operations and allows you to make friable and soft cookies with great ease.

ALLERGENS / CONTAMINATIONS

ALLERGENS



CONTAMINATIONS

