



STRESA SHORTBREADS

SHORTBREADS

DIFFICULTY LEVEL



SHORTCRUST PASTRY

INGREDIENTS

TOP FROLLA	g 1000
UNSALTED BUTTER 82% FAT - SOFTENED	g 450
HARD-BOILED EGG YOLKS	g 150-200

PREPARATION

Use a fine-mesh sieve to sift the hard-boiled egg yolks and combine them to the remaining ingredients in a planetary mixer with the paddle attachment.

Refrigerate the dough and let it rest for hours at least.

Rollo the dough out to 6mm and use a 3.5cm round cutter to cut shortbreads out.

FINISHING

INGREDIENTS

BIANCANEVE PLUS	To Taste
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FINAL COMPOSITION

Place the shortbreads onto a tray and make a small hole in the center of each one using a wooden straw.

Bake at 200-210°C for about 10 minutes.

Sprinkle the shortbreads with BIANCANEVE PLUS.