



EASY SHORTCRUST PASTRY WITH TOP FROLLA

BASIC RECIPE FOR SHORTCRUST PASTRY

DIFFICULTY LEVEL



EASY SHORTCRUST PASTRY

INGREDIENTS

TOP FROLLA
UNSALTED BUTTER 82% FAT
EGGS

g 1.000
g 400
g 100

PREPARATION

Mix all the ingredients in a planetary mixer with the paddle attachment, until the dough is well combined.
Refrigerate for at least 1 hour.

FINAL COMPOSITION

Use the dough sheeter to roll the shortcrust pastry out into a flat layer of the desired thickness and use a suitable steel ring to cut it.

Bake at 220°C.