



SHORTCRUST PASTRY TARTLETS AND TART BASE MADE WITH TOP FROLLA

THE IDEAL RECIPE FOR SHORTCRUST PASTRY BASES

DIFFICULTY LEVEL



SHORTCRUST PASTRY

INGREDIENTS

TOP FROLLA	g 1.000
UNSALTED BUTTER 82% FAT	g 350
SUGAR	g 120
EGGS	g 150

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 flat layers of the desired thickness and lined the moulds for tartlets and tarts.

Bake at 220°C.