



WHIPPED SHORTBREADS MADE WITH TOP FROLLA

RECIPE FOR FRAGRANT WHIPPED SHORTBREAD BISCUITS

DIFFICULTY LEVEL



WHIPPED SHORTCRUST PASTRY

INGREDIENTS

TOP FROLLA

UNSALTED BUTTER 82% FAT - SOFTENED

EGGS

FINAL COMPOSITION

Bake at 220°C for about 10 minutes.

PREPARATION

g 1000

Beat all the ingredients together in a planetary mixer with a whisk attachment for 5 minutes.

g 550-600

When whipped, transfer the mixture into a pastry bag fitted with a round plain tip and pipe onto a

g 200

tray lined with parchment paper.