



CEREAL SHORTCRUST PASTRY

SHORTCRUST PASTRY FOR TARTS AND SHORTBREADS

DIFFICULTY LEVEL



CEREAL SHORTCRUST PASTRY

INGREDIENTS

CEREAL'EAT FROLLA

g 1.000

EGGS

g 100

UNSALTED BUTTER 82% FAT - SOFTENED

g 400

PREPARATION

Mix all the ingredients in a planetray mixer with the paddle attachment for 5 minutes at low speed.

FINAL COMPOSITION

Cover the dough well and let it rest in the fridge for at least 2 hours, then use it to make shortbreads or bases for tart and tartlets, as usual.