



## GLUTEN-FREE WHIPPED SHORTBREAD BISCUITS

### BISCUITS

DIFFICULTY LEVEL



### GLUTEN-FREE WHIPPED SHORTCRUST PASTRY

---

#### INGREDIENTS

TOP FROLLA GLUTEN FREE

UNSALTED BUTTER 82% FAT - SOFTENED

EGGS

g 1000

g 400

g 400

#### PREPARATION

Whip all the ingredients in a planetary mixer with the paddle attachment for 4-5 minutes at medium speed.

#### FINAL COMPOSITION

Pipe the whipped mixture into biscuits with the dimensions you prefer.

Bake at 190-200°C for about 10 minutes.

#### AMBASSADOR'S TIPS

You can replace butter with margarine.