



## SHORTCRUST FOR MICRO-PERFORATED MOULDS

(quantity suitable for 50 single portion tarts)

**DIFFICULTY LEVEL**



### ALMOND SHORTCRUST

#### INGREDIENTS

TOP FROLLA  
UNSALTED BUTTER 82% FAT  
EGGS  
ALMOND FLOUR  
CONFECTIONER'S SUGAR

g 1400  
g 375  
g 225  
g 150  
g 150

#### PREPARATION

Mix TOP FROLLA, sugar, almond flour, and butter in the planetary mixer with the paddle to obtain a sandy structure.

Add the eggs and keep mixing without inglobing air.

Laminate the shortcrust between two baking papers at 2/3 mm tick and put to rest in the refrigerator for a couple of hours.

Line the shortcrust into the micro-perforated molds.

Bake at 170/180°C for 5 minutes, then lower the temperature to 160/170°C for 10-13 minutes with open valve.



RECIPE CREATED FOR YOU BY **MARCO DE GRADA**

PASTRY CHEF, CHOCOLATIER AND BAKER

#### AMBASSADOR'S TIPS

It's possible to substitute AVOLETTA with DELINOISETTE

