

SHORTCRUST GLUTEN FREE FOR MICRO-PERFORATED MOULDS

(quantity suitable for 50 single portion tarts)

DIFFICULTY LEVEL

ALMOND SHORTCRUST

INGREDIENTS

TOP FROLLA GLUTEN FREE	g 1400
UNSALTED BUTTER 82% FAT	g 375
EGGS	g 225
ALMOND FLOUR	g 150
CONFECTIONER'S SUGAR	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 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