

COCOA AND CHOCOLATE SHORTBREAD GLUTEN FREE

Gluten free shortcrust pastry with cocoa and chocolate

DIFFICULTY LEVEL

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INGREDIENTS

TOP FROLLA GLUTEN FREE	g 1000
UNSALTED BUTTER 82% FAT	g 350
EGGS	g 250
RAW SUGAR	g 50
CACAO IN POLVERE	g 80
PEPITA FONDENTE 1800	g 200

FINAL COMPOSITION

-Mix all the ingredients in a planetary mixer with the leaf.
- Roll out the pastry between 2 sheets of baking paper and roll it to the desired thickness and place in the refrigerator to rest for at least 2 hours.
- Bake as usual (for shortbread biscuits 6mm thick, bake in a convection oven for 10 minutes at 160 ° C and another 10 minutes at 150 ° C)



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

PASTRY CHEF, CHOCOLATIER AND BAKER

AMBASSADOR'S TIPS

It's possible to substitute AVOLETTA with DELINOISETTE