



FLORENTINE WITH SHORTCRUST PASTRY

SNACK

DIFFICULTY LEVEL



BRITTLE

INGREDIENTS

FLOMIX	g 600
GRANELLA DI NOCCIOLA	g 350
CHOPPED CANDIED CHERRIES	g 150

PREPARATION

Mix all the ingredients.

SHORTCRUST PASTRY

INGREDIENTS

TOP FROLLA	g 1000
UNSALTED BUTTER 82% FAT - SOFTENED	g 350
SUGAR	g 120
EGGS	g 150

PREPARATION

Knead all the ingredients in a planetary mixer with the paddle attachment, until the dough is well-combined.

Cover the dough and refrigerate for 1 hour at least.

FINAL COMPOSITION

Roll the shortcrust pastry out, then use it to line a baking tray and prick it.

Half-bake the shortcrust pastry base.

Spread the brittle mix you made on top.

Return to the oven at 180-190°C for about 15 minutes.

When still warm, cut into squares of the desired size.

AMBASSADOR'S TIPS

You can replace the butter with the same dose of margarine in the shortcrust pastry making.