



# SHORTCRUST GLUTEN FREE FOR MICRO-PERFORATED MOULDS

(quantity suitable for 50 single portion tarts)

**DIFFICULTY LEVEL**   

## ALMOND SHORTCRUST

### INGREDIENTS

TOP FROLLA GLUTEN FREE

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