



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

PREPARATION

g 1400

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

g 375

g 225

Add the eggs and keep mixing without inglobing air.

g 150

g 150

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