



COCOA AND CHOCOLATE SHORTBREAD GLUTEN FREE

GLUTEN FREE SHORTCRUST PASTRY WITH COCOA AND CHOCOLATE

DIFFICULTY LEVEL



COCOA AND CHOCOLATE SHORTBREAD GLUTEN FREE

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