



COFFEE SHORTBREAD

SHORTCRUST PASTRY WITH COFFEE FLAVOR

DIFFICULTY LEVEL



COFFEE SHORTBREAD GLUTEN FREE

INGREDIENTS

| | |
|------------------|--------|
| TOP FROLLA | g 1000 |
| EYLEN CREMA/CAKE | g 400 |
| EGGS | g 100 |
| JOYPASTE CAFFE' | g 100 |
| GROUND COFFEE | g 20 |
| RAW SUGAR | g 50 |

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