



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.