



## CEREAL SHORTCRUST PASTRY

### SHORTCRUST PASTRY FOR TARTS AND SHORTBREADS

DIFFICULTY LEVEL



#### CEREAL SHORTCRUST PASTRY

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##### INGREDIENTS

CEREAL'EAT FROLLA

g 1.000

EGGS

g 100

UNSALTED BUTTER 82% FAT - SOFTENED

g 400

##### PREPARATION

Mix all the ingredients in a planetray mixer with the paddle attachment for 5 minutes at low speed.

##### FINAL COMPOSITION

Cover the dough well and let it rest in the fridge for at least 2 hours, then use it to make shortbreads or bases for tart and tartlets, as usual.