



GLUTEN-FREE SHORTCRUST PASTRY BASKET

SINGLE-PORTIONS

DIFFICULTY LEVEL



GLUTEN-FREE SHORTCRUST PASTRY

INGREDIENTS

TOP FROLLA GLUTEN FREE	g 1.000
UNSALTED BUTTER 82% FAT - SOFTENED	g 300
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.

FILLING

INGREDIENTS

TOFFEE D'OR CARAMEL	To Taste
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FINISHING

INGREDIENTS

CHOCOSMART CIOCCOLATO LATTE	g 300
PASTA NOCCIOLA	g 30

PREPARATION

Whip the two ingredients in a planetary mixer.

FINAL COMPOSITION

Roll the dough out into a layer, cut out some 7x7cm squares and lay each of them onto an overturned Forosil mould.

Bake at 190°C for about 10 minutes.

Pipe a thin layer of TOFFEE D'OR CARAMEL at the bottom of each shortcrust basket.

Use different types of piping tubes to pipe different dollops of whipped chocolate cream and decorate as you with DOBLA SPEAR DARK/WHITE.

AMBASSADOR'S TIPS

You can replace butter with the same amount of margarine in the shortcrust pastry step.