



## SHORTCRUST GLUTEN FREE FOR MICRO-PERFORATED MOULDS

(QUANTITY SUITABLE FOR 50 SINGLE PORTION TARTS)

DIFFICULTY LEVEL



### ALMOND SHORTCRUST

#### INGREDIENTS

TOP FROLLA GLUTEN FREE  
UNSALTED BUTTER 82% FAT  
EGGS  
ALMOND FLOUR  
CONFECTIONER'S SUGAR

#### PREPARATION

g 1400 Mix TOP FROLLA, sugar, almond flour and butter in the planetary mixer with the paddle to  
g 375 obtain a sandy structure.  
g 225 Add the eggs and keep mixing without inglobing air.  
g 150 Laminate the shortcrust between two baking papers at 2/3 mm tick and put to rest in the  
g 150 refrigerator for a couple of hours.  
Line the shortcrust into the micro-perforated molds.  
Bake at 170-180°C for for 5 minutes, then lower the temperature to 160/170°C for 10-13  
minutes with open valve.

#### RECIPE CREATED FOR YOU BY MARCO DE GRADA

PASTRY CHEF, CHOCOLATIER AND BAKER

#### AMBASSADOR'S TIPS

It's possible to substitute AVOLETTA with DELINOISETTE