



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 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