



TOP FROLLA GLUTEN FREE 10 (2X5)

Special powdered mix to make gluten free shortcrust pastry. Also available in classic version.

PRODUCT DETAILS

COD 01070948

CLAIMS

Gluten free

DIRECTIONS FOR USE

SHORT PASTRY

TOP FROLLA GLUTEN FREE _____ 1000 g
eggs _____ 125-150 g
butter _____ 300 g

Beat all the ingredients together in a mixer equipped with paddle attachment until they are completely blended. Place in a refrigerator for at least four hours after which it can be used as required. Bake at 180-200°C.

TECHNICAL DENOMINATION

semifinished product for baked pastries.

ALLERGENS / CONTAMINATIONS

CONTAMINATIONS

