



## 3 SPICES SHORTBREAD GLUTEN FREE

GLUTEN FREE SHORTCRUST PASTRY WITH CINNAMON, PEPPER AND NUTMEG FLAVOR

DIFFICULTY LEVEL



### 3 SPICES SHORTBREAD GLUTEN FREE

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#### INGREDIENTS

|                         |        |
|-------------------------|--------|
| TOP FROLLA GLUTEN FREE  | g 1000 |
| UNSALTED BUTTER 82% FAT | g 350  |
| EGGS                    | g 170  |
| SALT                    | g 8    |
| RAW SUGAR               | g 100  |
| CINNAMON POWDER         | g 8    |
|                         | g 2    |
|                         | g 1    |

#### FINAL COMPOSITION

- Mix all the ingredients in a planetary mixer with the leaf.
- Roll out the pastry between 2 sheets of baking paper and roll it to the desired thickness and place in the refrigerator to rest for at least 2 hours.
- Bake as usual (for shortbread biscuits 6mm thick, bake in a convection oven for 10 minutes at 160 ° C and another 10 minutes at 150 ° C)



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

PASTRY CHEF, CHOCOLATIER AND BAKER

**AMBASSADOR'S TIPS**

It's possible to substitute AVOLETTA with DELINOISETTE