



## COCOA AND CHOCOLATE SHORTBREAD GLUTEN FREE

### GLUTEN FREE SHORTCRUST PASTRY WITH COCOA AND CHOCOLATE

DIFFICULTY LEVEL



## COCOA AND CHOCOLATE SHORTBREAD GLUTEN FREE

### INGREDIENTS

TOP FROLLA GLUTEN FREE	g 1000
UNSALTED BUTTER 82% FAT	g 350
EGGS	g 250
RAW SUGAR	g 50
CACAO IN POLVERE	g 80
PEPITA FONDENTE 1800	g 200

### 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