

FLORENTINE WITH SHORTCRUST PASTRY

SNACK

DIFFICULTY LEVEL B B B







BRITTLE

INGREDIENTS		PREPARATION
FLOMIX	g 600	Mix all the ingredients.
GRANELLA DI NOCCIOLA	g 350	
CHOPPED CANDIED CHERRIES	g 150	

SHORTCRUST PASTRY

INGREDIENTS		PREPARATION
TOP FROLLA	g 1000	Knead all the ingredients in a planetary mixer with the paddle attachment, until the dough is well-
UNSALTED BUTTER 82% FAT - SOFTENED	g 350	combined.
SUGAR	g 120	Cover the dough and refrigerate for 1 hour at least.
EGGS	g 150	



FINAL COMPOSITION

Roll the shortcrust pastry out, then use it to line a baking tray and prick it.

Half-bake the shortcrust pastry base.

Spread the brittle mix you made on top.

Return to the oven at 180-190°C for about 15 minutes.

When still warm, cut into squares of the desired size.

AMBASSADOR'S TIPS

You can replace the butter with the same dose of margarine in the shortcrust pastry making.

