



## EASY SHORTCRUST PASTRY WITH TOP FROLLA

### BASIC RECIPE FOR SHORTCRUST PASTRY

DIFFICULTY LEVEL



#### EASY SHORTCRUST PASTRY

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##### INGREDIENTS

TOP FROLLA  
UNSALTED BUTTER 82% FAT  
EGGS

g 1.000  
g 400  
g 100

##### PREPARATION

Mix all the ingredients in a planetary mixer with the paddle attachment, until the dough is well combined.  
Refrigerate for at least 1 hour.

##### FINAL COMPOSITION

Use the dough sheeter to roll the shortcrust pastry out into a flat layer of the desired thickness and use a suitable steel ring to cut it.

Bake at 220°C.