

Italos' Recipe

“ Rustic and rich shortcrust pastry“

Ingredients:

Fresh butter	1000	Gr
Caster sugar	750	Gr
Fresh eggs yolk	n. 12	Nr.
Italobread	1750	Gr
Vanilla flavour	q.b.	-
Baking powder	15	Gr

Procedure:

Knead on low speed the butter at room temperature and the sugar, when they are well blended add the egg yolks a little at a time, add the flavour and last Italobread and baking powder sifted together.

Alwais kneed at low speed, not to exceed and do not overheat the mixture at high speeds.

Remove the dough from the mixer and let it rest for ten minutes if the dough is firm, if the dough is soft repose increases in thirty minutes possibly in refrigerator.

Form the cookies or the basis for the tart, great topping could be the jam with berries, hazelnut and chocolate creams.

For technical information contact:

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