

D08 | PRIMAMACINA SABLEE SHORTCRUST

INGREDIENTS

Flour "Primamacina frolla"	900 g
Vanilla bean	q.2
Butter	600 g
Egg whites	120 g
Powdered sugar	300 g
Salt	2 g



**INFIBRA PRIMAMACINA
FROLLA**

DIRECTIONS

(The butter must be plasticky)

Use a mixer with steel flat beater to stir butter, flour and vanilla, the time to sablee the dough. After add sugar, salt and egg whites at low speed, until completely absorbed.

The dough will be very fluid. The batter should not be mounted.

Let it stand in the fridge with film at contact for 10/12 hours.

The "Frolla" can be used to make tartlets, biscuits and tarts.