

D61 | CANESTRELLO PRIMAMACINA

INGREDIENTS

Primamacina shortcrust Flour	800 g
Butter	540 g
Granulated sugar	220 g
Almond powder	220 g
Salt	3 g



PRIMAMACINA
FROLLA

DIRECTIONS

Place all ingredients in a stand mixer fitted with the paddle attachment (the butter must be at room temperature).

Mix briefly until a homogeneous dough forms.

Roll out the dough on parchment paper and chill in the refrigerator for about 30 minutes.

Then laminate with a sheeter to a thickness of 7 mm.

Cut out the shapes using a suitable cookie cutter and place them on a baking tray.

Cut out the center of each cookie again using a plain round cutter.

Bake in a convection oven at 165°C for about 15 minutes, opening the vent after the first 3 minutes of baking.

Once cooled, dust with icing sugar.