



Food Ingredients Specialist. Since 1953.

Frolla

Mode of use Frollini

Frolla	g 1000
Eggs	n. 2
Margarine Crema/Cake	g 450

Beat in planetary mixer for about 3 to 4 minutes.
Roll out to desired thickness and shape with molds.
Bake at 180/190 °C for about 15 minutes.

Mode of use Crostate

Frolla	g 1000
Eggs	n. 1
Margarine Crema/Cake	g 400

Beat in planetary mixer for about 3 to 4 minutes.
Roll out to the desired thickness and form into baking sheets, then garnish as desired.
Bake at 180/190 °C for about 30 minutes.

Mode of use Frollini Montati

Frolla	g 1000
Egg white	g 130
Margarine Creola	g 550

Whip the margarine Creola for 3 to 4 minutes.
Add the shortbread mix and mix on low speed until smooth.
Add egg whites and mix on high speed for 2 minutes.
Shape with the piping bag.
Bake at 180/190 °C for about 15 minutes.