

PASTA FROLLA RECIPE



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Pasta frolla (Italian for "short pastry") is the basic pastry dough of Italy. Our recipe yields enough dough for two desserts.

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Pasta Frolla Recipe Italian Shortcrust Pastry Recipe

Pasta frolla is one of the most used bases in the Italian desserts. It's simple and easy to make, and it's the base of the crostata pie.

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Pasta Frolla Italian Short Pastry DOLCI DI FRANCI

For example, using a higher proportion of sugar will make your frolla crunchier; a higher proportion of butter will make it flakier. For a more tender frolla, you can cut your flour with some potato starch (as a general rule I use 90% flour and 10% potato starch). A frolla made with just egg yolks will be more tender than a frolla made with whole eggs.

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Pasta Frolla Pastry for Crostata Domenica Cooks

Every Italian home baker has a recipe for pasta frolla, or basic pastry dough. This one is mine. It's richer, silkier, and less rustic than typical pasta frolla, with lots of butter, and confectioners' sugar in place of granulated. The dough rolls out beautifully and is easy to patch if it tears.

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Italian pasta frolla recipe shortcrust pastry Gourmet

Italian pasta frolla recipe in English. Get the authentic Italian shortcrust pastry recipe and more real Italian recipes on Gourmet Project.

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Pasta Frolla Dough Cook123 com Recipes

Nick Malgieri says that this multi-purpose recipe for Pasta Frolla Dough is used almost universally for making pies and tarts in Italy, even for savory pies like pizza rustica.

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Pasta Frolla Recipe Italian Sweet Pastry Dough. December 11, 2017 by justalittlebitofbacon 2 Comments.

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Pasta Frolla Italian Sweet Pastry Dough Recipe Italian

Very versatile sweet dough with Almond Tart recipe which is among mine posted. From a booklet given to me by Alitalia Airlines.

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