



# COCOA SHORT CRUST PASTRY

## Ingredients:

- 30g Almond flour
- 90g Confectioner's sugar
- 25g Cocoa powder
- 2g Fine salt
- 210g All-purpose flour
- 120g Butter
- 50g Egg

Preparation time: 30 minutes  
Freeze for: 3 hours

## Directions:

Use the paddle attachment on a stand mixer to blend together the almond flour, confectioner's sugar, cocoa powder, salt, and all-purpose flour. Sift these dry ingredients, then add the cold, cubed butter and mix until the mixture resembles sand. Add the egg and continue mixing just until the dough is smooth and uniform. Roll out the dough to 3mm thick, then cut out a 14cm circle and a 5cm tall strip for the flan shell edges. Freeze the prepared dough for 3 hours.