




Leventina shortbread biscuits (frollini)






A typical traditional recipe from Ticino reworked by SSSAT (Swiss Italian Tourism and Hotel Management School of Bellinzona).

Preparation

	Time required	approx. 30 minutes
	Difficulty	Easy - For all
	Portion size	10 pieces

Features

	Dish	Dessert – Shortbread biscuits
	Typical product	Eggs - 0 km
	Suitable in	Winter - For delicious snacks

INGREDIENTS

Shortbread biscuits

- 125 g butter
- 125 g sugar
- 60 g egg
- 250 g plain flour

PREPARATION

Shortbread biscuits

1. Melt the butter;
2. Beat the egg with the sugar, then add the butter and flour;
3. Mix it all well together;
4. Using a pastry bag, form some S shapes weighing approx. 50 g each and space them out well on a baking tray;
5. Bake in a moderate oven for 10–15 minutes.