

PreGel
Your passion. Our ingredients.

FROLLIS

Gluten Free


FROLLIS

100% FLAVOR, 0% GLUTEN

Shortcrust is the base of many pastry specialties: fragrant tarts and pies, delightful pastries, crunchy biscuits...

Frollis Gluten Free is the best solution to easily prepare, in just a few steps, a shortcrust dough with exceptional texture, perfect for preparing countless baked specialties that do not contain any gluten!

PreGel Frollis Gluten Free can be stored in a refrigerator and it can be reworked several times.

Code	Product	Packaging	Notes
44524	Frollis Gluten Free	4 bags x 2 kg	

RECIPE FOR SHORTCRUST

Dosage:

- Frollis Gluten Free	1	Kg
- Butter	315	g
- Eggs	125	g
- Yolk	125	g

The Recipe:

- Carefully mix the ingredients in a planetary mixer with flat beater (leaf), then knead the dough;
- Allow to rest for about 1 hour in the refrigerator;
- Roll into shape and thickness as needed for desired application;
- Bake for about 18 minutes at 180°C.

RECIPE FOR VEGAN SHORTCRUST

Dosage:

- Frollis Gluten Free	1	Kg
- Vegetable margarine	560	g

The Recipe:

- Carefully mix the ingredients in a planetary mixer with flat beater (leaf), then knead the dough;
- Allow to rest for about 1 hour in the refrigerator;
- Place in the appropriate mold and bake for about 18 minutes at 180°C.



PreGel offers a full range of gluten free products to create and customize incredible desserts. Use your creativity to garnish your cakes and pastries with PreGel's selection of fruit Fillings, PinoPipino hazelnut spread, Ca D'Oro dessert cream, Arabeschi® and more...