



## COCONUT BISCUITS

### DELICIOUS COCONUT FLAVOURED BISCUITS

DIFFICULTY LEVEL



#### COCONUT FLAVOURED WHIPPED MASS

##### INGREDIENTS

GRANCOCCO	g 1.000
UNSALTED BUTTER 82% FAT - SOFTENED	g 500
ALL-PURPOSE FLOUR	g 500
EGGS - AT ROOM TEMPERATURE	g 200
VIGOR BAKING	g 15

##### PREPARATION

Add all the ingredients in a planetary mixer with a paddle attachment and whip at medium speed for 10 minutes, until you get a uniform mass.

##### FINAL COMPOSITION

Transfer in a pastry bag and pipe biscuits onto a baking tray lined in parchment paper.

Bake at 210-220°C for about 15 minutes.



RECIPE CREATED FOR YOU BY **FEDERICO VEDANI**

CHOCOLATIER AND PASTRY CHEF

**AMBASSADOR'S TIPS**

Sweets made with GRANCOCCO can be packaged in hermetically sealed plastic bags and stored for a long time.