



## RYE BISCUITS

### BISCUITS

DIFFICULTY LEVEL



#### BISCUIT DOUGH

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##### INGREDIENTS

GRANSEGALE	g 1.000
FLOUR	g 1.000
SUGAR	g 700
UNSALTED BUTTER 82% FAT - SOFTENED	g 1.000
EGGS	g 500
VIGOR BAKING	g 15
JOYPASTE VANIGLIA MADAGASCAR/BOURBON	To Taste

##### PREPARATION

Knead all the ingredients together until the dough is well-combined and uniform.

Cover the dough and store in the fridge for 2 hours at least.

##### FINAL COMPOSITION

Roll the dough out into a layer.

Cut some biscuit out with cookie cutters.

Bake at 170-180°C.

##### AMBASSADOR'S TIPS

You can replace butter with margarine in the same dose.