

## SOY BISCUITS

## SHORTBREAD BISCUITS MADE FROM ALTERNATIVE FLOUR

DIFFICULTY LEVEL

SOY SHORTCRUST PASTRY		
INGREDIENTS		PREPARATION
GRANSOIA	g 1.000	Mix all the ingredients together in a planetary mixer with a paddle attachment, until well combined
TYPE 0 WHITE FLOUR	g 1.000	and firm.
CASTER SUGAR	g 700-750	Let the dough rest in fridge at 4°C for at least 2 hours.
UNSALTED BUTTER 82% FAT	g 1.100	
EGGS	g 550	
VANILLA FLAVOURING	To Taste	

## FINAL COMPOSITION

Roll out the shortcrust pastry in a layer and cut into biscuits using a steel ring.

Bake at 190°C for 8-10 minutes.



## RECIPE CREATED FOR YOU BY FEDERICO VEDANI

CHOCOLATIER AND PASTRY CHEF



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