

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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