



WHIPPED SHORTBREAD BISCUITS MADE WITH EGGS

BISCUITS

DIFFICULTY LEVEL



WHIPPED SHORTBREADS

INGREDIENTS

MARBUR CAKE 20%

CONFECTIONER'S SUGAR

ALL-PURPOSE FLOUR

EGGS

JOYPASTE LIMONE - (5G/KG OF DOUGH)

PREPARATION

g 750

In a planetary mixer with the whisk attachment, whip MARBUR CAKE, confectioner's sugar, eggs and JOYPASTE, until a light cream forms. Then, stir flour in by hand.

g 350

g 1.100

Along with flour, you can also combine chocolate chips (PEPITA), the dose of which shall be measured out depending on the size of the chocolate chips and your own personal taste (approximately the 10% of the overall quantity of ingredients).

g 300

To Taste

FINAL COMPOSITION

Pipe the whipped mixture into biscuits with the dimensions you prefer.

Bake at 190-200°C for about 10 minutes in a deck oven.

AMBASSADOR'S TIPS

You can replace MARBUR CAKE with KASTLE CAKE or butter.