

MILK BISCUITS (TOP FROLLA)

SHORTBREADS

DIFFICULTY LEVEL B B B





DOUGH

INGREDIENTS		PREPARATION
TOP FROLLA	g 1.000	Mix all the ingredients in a planetary mixer with the paddle attachment for 5 minutes at low
UNSALTED BUTTER 82% FAT - SOFTENED	g 150	speed, until the dough is well-combined.
FRESH FULL-FAT MILK (3,5% FAT)	g 150	Let the dough rest in the fridge for 30 minutes.
SALT	g 5	
VIGOR BAKING	g 10	

FINAL COMPOSITION

Out of the fridge, roll the shortcrust pastry out to 3mm using a dough sheeter.

Cut some biscuits out using cutters at your choosing.

Bake in a deck oven at 220°C for about 15 minutes.

AMBASSADOR'S TIPS

You can replace the whole dose of butter with margarine in the same amount.

