

SHORTBREADS WITH GIANDUJA PASTE AND HAZELNUT NIBS

BISCUITS

DIFFICULTY LEVEL

SHORTBREAD MIXTURE

INGREDIENTS		PREPARATION	
HEIDICAKE	g 1000	Mix all the ingredients in a planetary mixer with the paddle attachment for about 5 minutes at	
UNSALTED BUTTER 82% FAT - SOFTENED	g 300	medium speed.	
EGGS	g 300		
PASTA GIANDUIA	g 160		
ALL-PURPOSE FLOUR	g 100		

FINISHING		
INGREDIENTS		
GRANELLA DI NOCCIOLA	To Taste	
FINAL COMPOSITION		
Pipe the biscuits onto parchment paper.		
Sprinkle them with GRANELLA DI NOCCIOLE.		
Bake at 190-200°C for 8-10 minutes.		



AMBASSADOR'S TIPS

You can replace butter with the same dose of margarine.