



## RASPBERRY CEREAL SHORTBREADS

### BISCUITS

DIFFICULTY LEVEL



#### CEREAL SHORTBREADS

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##### INGREDIENTS

CEREAL'EAT FROLLA

g 1000

UNSALTED BUTTER 82% FAT - SOFTENED

g 400

EGG YOLKS

g 110

##### PREPARATION

Mix all the ingredients in a planetary mixer with the paddle attachment until the dough is well combined.

Refrigerate for 1 hour at least.

#### RASPBERRY FILLING

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##### INGREDIENTS

WONDERCHOC WHITE

g 500

PASTA AROMATIZZANTE LAMPONE

g 40

##### PREPARATION

Whip the two ingredients together in a planetary mixer for 3-4 minutes, to make the mixture incorporate air and grow in volume.

#### FINISHING

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##### INGREDIENTS

UNREFINED CANE SUGAR

To Taste

## FINAL COMPOSITION

Roll the dough to 4mm and cut some 3-4cm diameter discs out.

Let the discs rest in the fridge for a few minutes.

Brush them with beaten eggs and sprinkle with unrefined cane sugar.

Lay a perforate silicone mat onto the tray and place the biscuits on it (this will help your biscuits preserve their shape during the baking).

Bake at 180-190°C for about 10-15 minutes.

Let cool down, then spread a thin layer of raspberry filling onto the bottom side of the biscuits and gently pair them together.



**RECIPE CREATED FOR YOU BY MARCO DE GRADA**

PASTRY CHEF, CHOCOLATIER AND BAKER

## AMBASSADOR'S TIPS

You can replace butter with the same dose of margarine.