



SOY BISCUITS

SHORTBREAD BISCUITS MADE FROM ALTERNATIVE FLOUR

DIFFICULTY LEVEL



SOY SHORTCRUST PASTRY

INGREDIENTS

GRANSOIA
TYPE 0 WHITE FLOUR
CASTER SUGAR
UNSALTED BUTTER 82% FAT
EGGS
VANILLA FLAVOURING

g 1.000
g 1.000
g 700-750
g 1.100
g 550
To Taste

PREPARATION

Mix all the ingredients together in a planetary mixer with a paddle attachment, until well combined and firm.

Let the dough rest in fridge at 4°C for at least 2 hours.

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

