



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,
g 350	eggs and JOYPASTE, until a light cream forms. Then, stir flour in by hand.
g 1.100	Along with flour, you can also combine chocolate chips (PEPITA), the dose of which shall be
g 300	measured out depending on the size of the chocolate chips and your own personal taste
To Taste	(approximately the 10% of the overall quantity of ingredients).

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.