



WHIPPED SHORTBREAD BISCUITS MADE WITHOUT EGGS

BISCUITS

DIFFICULTY LEVEL



WHIPPED SHORTBREADS

INGREDIENTS

MARBUR CAKE 20%

CASTER SUGAR

POWDERED MILK

MILK

STARCH - OR POTATO STARCH

ALL-PURPOSE FLOUR

SALT

PREPARATION

g 500

In a planetary mixer with the whisk attachment, whip MARBUR CAKE and sugar until creamy.

g 250

Then, add milk, salt and keep on whipping.

g 100

Add powdered milk, then add starch (or potato starch) and keep on mixing for a minutes.

g 60

At the end, combine flour to the mixture, either by hand or in the planetary mixer at low speed.

g 200

Along with flour, you can also combine chocolate chips (PEPITA), the dose of which shall be

g 500

measured out depending on the size of the chocolate chips and your own personal taste

g 1

(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.