



MULTI-SEED AND MULTI-CEREAL BISCUITS

VANILLINA A PIACERE

INGREDIENTS

MULTIGRAIN FIT	g 500
ALL-PURPOSE FLOUR	g 1.500
CASTER SUGAR	g 700-750
UNSALTED BUTTER 82% FAT	g 1.100
EGGS	g 550
JOYPASTE VANIGLIA MADAGASCAR/BOURBON	To Taste

PREPARATION

MULTIGRAIN FIT 50%g 500 Flour g 1.500 Caster sugar g 700-750 Butter or margarine g 1.100 Whole eggs g 550 Vanillin to taste Combine all the ingredients until a smooth, uniform dough is obtained (similar to short pastry); keep in a refrigerator for at least two hours. Roll out the dough, use suitable moulds to cut out the desired biscuit shapes, and bake at a temperature of 225-230°C.