



SHORTBREADS WITH GIANDUJA PASTE AND HAZELNUT NIBS

BISCUITS

DIFFICULTY LEVEL



SHORTBREAD MIXTURE

INGREDIENTS		PREPARATION
HEIDICAKE	g 1000	Mix all the ingredients in a planetary mixer with the paddle attachment for about 5 minutes at medium speed.
UNSALTED BUTTER 82% FAT - SOFTENED	g 300	
EGGS	g 300	
PASTA GIANDUJA	g 160	
ALL-PURPOSE FLOUR	g 100	

FINISHING

INGREDIENTS	
GRANELLA DI NOCCIOLA	To Taste

FINAL COMPOSITION

- Pipe the biscuits onto parchment paper.
- Sprinkle them with GRANELLA DI NOCCIOLE.
- Bake at 190-200°C for 8-10 minutes.

AMBASSADOR'S TIPS

You can replace butter with the same dose of margarine.