



SPECULOOS BISCUITS (TOP FROLLA)

TRADITIONAL CHRISTMAS SPICED SHORTBREADS

DIFFICULTY LEVEL   

SPICED SHORTCRUST PASTRY

INGREDIENTS

TOP FROLLA	g 1.000
RAW SUGAR	g 200
UNSALTED BUTTER 82% FAT - SOFTENED	g 400
MILK	g 50
EGGS	g 50
SALT	g 5
CINNAMON OR OTHER SPICES	g 20-25

PREPARATION

Knead all the ingredients in a planetary mixer with the paddle for 5 minutes at low speed.
Cover the dough well and let it rest in the fridge for 2 hours at least.

FINAL COMPOSITION

Use a dough sheeter to roll the shortcrust pastry out to 3mm, cut out some biscuits having the desired shape and bake in a deck oven at 200°C for about 12-15 minutes.