



RASPBERRY CEREAL SHORTBREADS

BISCUITS

DIFFICULTY LEVEL



CEREAL SHORTBREADS

INGREDIENTS

- CEREAL'EAT FROLLA
- UNSALTED BUTTER 82% FAT - SOFTENED
- EGG YOLKS

- g 1000
- g 400
- g 110

PREPARATION

Mix all the ingredients in a planetary mixer with the paddle attachment until the dough is well combined.

Refrigerate for 1 hour at least.

RASPBERRY FILLING

INGREDIENTS

- WONDERCHOC WHITE
- PASTA AROMATIZZANTE LAMPONE

- g 500
- g 40

PREPARATION

Whip the two ingredients together in a planetary mixer for 3-4 minutes, to make the mixture incorporate air and grow in volume.

FINISHING

INGREDIENTS

- UNREFINED CANE SUGAR

To Taste

FINAL COMPOSITION

Roll the dough to 4mm and cut some 3-4cm diameter discs out.

Let the discs rest in the fridge for a few minutes.

Brush them with beaten eggs and sprinkle with unrefined cane sugar.

Lay a perforate silicone mat onto the tray and place the biscuits on it (this will help your biscuits preserve their shape during the baking).

Bake at 180-190°C for about 10-15 minutes.

Let cool down, then spread a thin layer of raspberry filling onto the bottom side of the biscuits and gently pair them together.



RECIPE CREATED FOR YOU BY MARCO DE GRADA

PASTRY CHEF, CHOCOLATIER AND BAKER

AMBASSADOR'S TIPS

You can replace butter with the same dose of margarine.