

WHIPPED SHORTBREAD BISCUITS MADE WITH EGGS

Basic level

WHIPPED SHORTBREADS

INGREDIENTS

MARBUR CAKE 20%

confectioner's sugar all-purpose flour eggs JOYPASTE LIMONE

PREPARATION

750g In a planetary mixer with the whisk attachment, whip MARBUR CAKE, 350g confectioner's sugar, eggs and JOYPASTE, until a light cream forms. Then,

1,100a stir flour in by hand.

Along with flour, you can also combine chocolate chips (PEPITA), the dose of which shall be measured out depending on the size of the chocolate chips and your own personal taste (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.