



# WHIPPED SHORTBREAD BISCUITS MADE WITH EGGS

chef Basic level

BISCUITS

## 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, 1.100g stir flour in by hand.  
300g Along with flour, you can also combine chocolate chips (PEPITA), the dose of qb 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.