



ALMOND BISCUITS

👤 Basic level

DIFFERENT VARIANTS OF ALMOND BISCUITS WITH CHOCOLATE CHIPS

FINAL COMPOSITION

In a planetary mixer with a paddle attachment, mix all the ingredient except for the chocolate chips, which shall be gently combined later by hand, until you get a firm dough.

Refrigerate for two hours, then roll it out into a 5mm-thick layer and form biscuits using cutters of your own choice. Bake at about 210°C.