

MILK BISCUITS (TOP FROLLA)

🏠 Basic level

SHORTBREADS

DOUGH

TOP FROLLA

unsalted butter 82% fat

fresh full-fat milk (3,5% fat)

salt

VIGOR BAKING

1.000g

150g

150g

5g

10g

Mix all the ingredients in a planetary mixer with the paddle attachment for 5 minutes at low speed, until the dough is well-combined.

Let the dough rest in the fridge for 30 minutes.

FINAL COMPOSITION

Out of the fridge, roll the shortcrust pastry out to 3mm using a dough sheeter.

Cut some biscuits out using cutters at your choosing.

Bake in a deck oven at 220°C for about 15 minutes.