

MILK BISCUITS (TOP FROLLA)

DOUGH

INGREDIENTS

TOP FROLLA

unsalted butter 82% fat fresh full-fat milk (3,5% fat) salt

VIGOR BAKING

PREPARATION

1.000g Mix all the ingredients in a planetary mixer with the paddle attachment for 5 150g minutes at low speed, until the dough is well-combined.

150q Let the dough rest in the fridge for 30 minutes.

5g

10g

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.