

## WHOLEMEAL BISCUITS

## Vanillina

## INGREDIENTS

**INTEGRAL** 

flour - (200-240 W) caster sugar unsalted butter 82% fat

eggs

VIGOR BAKING

JOYPASTE VANIGLIA MADAGASCAR/BOURBON

## PREPARATION

1.000g Combine all the ingredients until a smooth, uniform dough is obtained; keep 1.000g in a refrigerator for at least two hours. Roll out the dough, use suitable 700g moulds to cut out the desired biscuit shapes, and bake at a temperature of 1.000g 225-230°C.

500g

15g