



# WHOLEMEAL BISCUITS

chef Basic level

## 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

qb