



MULTI-SEED AND MULTI-CEREAL BISCUITS

🏠 Basic level

VANILLINA A PIACERE

MULTIGRAIN FIT

all-purpose flour

caster sugar

unsalted butter 82% fat

eggs

JOYPASTE VANIGLIA

MADAGASCAR/BOURBON

500g

1.500g

700-750g

1.100g

550g

qb

MULTIGRAIN FIT 50%g 500 Flour g 1.500 Caster sugar g

700-750 Butter or margarine g 1.100 Whole eggs g 550

Vanillin to taste Combine all the ingredients until a smooth, uniform dough is obtained (similar to short pastry); keep in a refrigerator for at least two hours.

Roll out the dough, use suitable moulds to cut out the desired biscuit shapes, and bake at a temperature of 225-230°C.