



WHIPPED SHORTBREAD BISCUITS MADE WITHOUT EGGS

🏠 Basic level

BISCUITS

WHIPPED SHORTBREADS

MARBUR CAKE 20%

caster sugar
powdered milk
milk
starch
all-purpose flour
salt

500g
250g
100g
60g
200g
500g
1g

In a planetary mixer with the whisk attachment, whip MARBUR CAKE and sugar until creamy. Then, add milk, salt and keep on whipping.

Add powdered milk, then add starch (or potato starch) and keep on mixing for a minutes.

At the end, combine flour to the mixture, either by hand or in the planetary mixer at low speed.

Along with flour, you can also combine chocolate chips (PEPITA), the dose of which shall be measured out depending on the size of the chocolate chips and your own personal taste (approximately the 10% of the overall quantity of ingredients).

FINAL COMPOSITION

Pipe the whipped mixture into biscuits with the dimensions you prefer.
Bake at 190-200°C for about 10 minutes in a deck oven.

irca
GROUP

Extraordinary
made simple.