

WHIPPED SHORTBREAD BISCUITS MADE WITHOUT EGGS

Basic level

WHIPPED SHORTBREADS

INGREDIENTS

MARBUR CAKE 20%

caster sugar powdered milk milk starch all-purpose flour salt

PREPARATION

500g In a planetary mixer with the whisk attachment, whip MARBUR CAKE and

250g sugar until creamy. Then, add milk, salt and keep on whipping.

100g Add powdered milk, the add starch (or potato starch) and keep on mixing for 60g a minutes.

 $_{200g}^{-}$ 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.