

WHIPPED SHORTBREAD BISCUITS MADE WITHOUT EGGS

Basic level

BISCUITS

WHIPPED SHORTBREADS

MARBUR CAKE 20%	500g
caster sugar	250g
powdered milk	100g
milk	60g
starch	200g
all-purpose flour	500g
salt	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, the 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.

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