



LADYFINGER, BISCUIT À LA CUILLÈRE

chef Basic level

SOFT WHIPPED BISCUITS

WHIPPED BATTER

INGREDIENTS

BISCUIMIX

water

SVELTO

all-purpose flour

PREPARATION

1000g In a planetary mixer with the whisk attachment, whip BISCUIMIX, water and

600g SVELTO for 8-10 minutes at high speed.

30g When whipped, carefully combine the sifted flour stirring by hand.

150g

Final composition

Grease and slightly flour the trays, trasfer the batter into a pastry bag fitted with round plain tip nr. 14 and pipe some 10cm long stripes onto the prepared trays. Dust with the confectioner's sugar and bake at 180-190°C for about 10 minutes.