



SOY BISCUITS

🏠 Basic level

SHORTBREAD BISCUITS MADE FROM ALTERNATIVE FLOUR

SOY SHORTCRUST PASTRY

INGREDIENTS

[GRANSOIA](#)

type 0 white flour

caster sugar

unsalted butter 82% fat

eggs

vanilla flavouring

PREPARATION

1.000g	Mix all the ingredients together in a planetary mixer with a paddle
1.000g	attachment, until well combined and firm.
700-750g	Let the dough rest in fridge at 4°C for at least 2 hours.
1.100g	
550g	
qb	

Final composition

Roll out the shortcrust pastry in a layer and cut into biscuits using a steel ring.
Bake at 190°C for 8-10 minutes.