



SOY BISCUITS

🏠 Basic level

SHORTBREAD BISCUITS MADE FROM ALTERNATIVE FLOUR

SOY SHORTCRUST PASTRY

GRANSOIA

type 0 white flour
caster sugar
unsalted butter 82% fat
eggs
vanilla flavouring

1.000g
1.000g
700-750g
1.100g
550g
qb

Mix all the ingredients together in a planetary mixer with a paddle attachment, until well combined and firm.

Let the dough rest in fridge at 4°C for at least 2 hours.

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.