

## **SOY BISCUITS**

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.

700-750q Let the dough rest in fridge at 4°C for at least 2 hours.

1.100g

550g

## **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.