

GIANDUIA FILLED BISCUITS

Intermediate level



RECIPE CREATED BY:

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Pasticciere

SHORTCRUST

TOP FROLLA GLUTEN FREE	1000 g
VIGOR BAKING	13g
cornstarch	86g
confectioner's sugar	27g
unsalted butter 82% fat	388g
egg yolks	166g

- Mix butter and icing sugar with a puddle.
- Add egg yolks and mix well.
- At the end add the powder previously mixed togheter.
- Roll out the dough to a thickness of 3 mm.

FINAL COMPOSITION

- Cut into circles with a diameter of 4 cm.
- Put CUKICREAM GIANDUIA in the centre and cover with an other circle of dough.
- Cut all again using a 3-3.5 cm pastry cutter.
- Cook at almost 210-220°C for 5-6 minutes.

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Extraordinary made simple.