



GIANDUIA FILLED BISCUITS

👤 Intermediate level



RECIPE CREATED BY:

Luca Salvatori
Pasticciere

SHORTCRUST

TOP FROLLA GLUTEN FREE

VIGOR BAKING

cornstarch

confectioner's sugar

unsalted butter 82% fat

egg yolks

1000 g

13g

86g

27g

388g

166g

- Mix butter and icing sugar with a paddle.
- Add egg yolks and mix well.
- At the end add the powder previously mixed together.
- 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.

irca
GROUP

Extraordinary
made simple.