

GIANDUIA FILLED BISCUITS

SHORTCRUST

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TOP FROLLA GLUTEN FREE
VIGOR BAKING
cornstarch
confectioner's sugar
unsalted butter 82% fat
egg yolks

PREPARATION

1000 g 13g

86g

27g 388g

388g 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.