



# GIANDUIA FILLED BISCUITS

🏠 Intermediate level



**RECIPE CREATED BY:**

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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 puddle.
- 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.