



COCOA GRISBY

🏠 Basic level

Cocoa grisby

DOUGH PREPARATION

CORNSTARCH	150g	Mix in a stand mixer the sugar, butter, and egg yolk. Then add the flour, starch, VIGOR BAKING, and Cocoa. Mix until a smooth shortcrust dough forms. Let it rest in the refrigerator (5°C) for at least 2 hours.
Alternatively POTATO STARCH TYPE 0 FLOUR	500g	
POWDERED SUGAR	250g	
BUTTER	350g	
Alternatively MARGARINE EGG YOLK	150g	
<u>VIGOR BAKING</u>	15g	
<u>CACAO IN POLVERE</u>	80g	

CUKICREAM CACAO FILLING

<u>CUKICREAM CACAO</u>	q.b.	Roll out the dough to a thickness of 3 mm and cut out discs with a diameter of 5 cm. Pipe about 8 grams of CUKICREAM CACAO in the center of each shortcrust disc, then place another disc on top to completely enclose the filling. For perfectly shaped biscuits and to prevent any leakage of CUKICREAM CACAO, cut them again with a 4 cm pastry cutter.
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FINAL COMPOSITION

Bake at approximately 220°C; a quick baking is recommended to allow the CUKICREAM CACAO to perfectly maintain its optimal creaminess and softness.

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Extraordinary
made simple.