



COCOA GRISBY

🏠 Basic level

Cocoa grisby

DOUGH PREPARATION

INGREDIENTS

CORNSTARCH
 POTATO STARCH
 TYPE 0 FLOUR
 POWDERED SUGAR
 BUTTER
 MARGARINE
 EGG YOLK
[VIGOR BAKING](#)
[CACAO IN POLVERE](#)

PREPARATION

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.

500g
 250g
 350g

150g
 15g
 80g

CUKICREAM CACAO FILLING

INGREDIENTS

[CUKICREAM CACAO](#)

PREPARATION

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.

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.