

# **COCOA GRISBY**

☑ Basic levelCocoa grisby

## **DOUGH PREPARATION**

**INGREDIENTS** 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 POTATO STARCH 500g forms. Let it rest in the refrigerator (5°C) for at least 2 hours. TYPE 0 FLOUR POWDERED SUGAR 250g **BUTTER** 350g MARGARINE FGG YOLK 150g **VIGOR BAKING** 15a CACAO IN POI VERE 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.	