



CLASSIC GRISBY

🏠 Basic level

Classic grisby

DOUGH PREPARATION

CORNSTARCH	150g
Alternatively	
POTATO STARCH	
FLOUR TYPE 0	600g
POWDERED SUGAR	250g
BUTTER	350g
EGG YOLK	150g
<u>VIGOR BAKING</u>	15g

Mix in a stand mixer the sugar, butter, and egg yolk. Then add the flour, potato starch, and baking powder. Mix until a smooth shortcrust dough forms. Let it rest in the refrigerator (5°C) for at least 2 hours.

CUKICREAM FILLING

CUKICREAM NOCCIOLA	qb
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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 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, 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 to perfectly maintain its optimal creaminess and softness.



Extraordinary
made simple.