

CLASSIC GRISBY

Basic level Classic grisby

DOUGH PREPARATION

INGREDIENTS PREPARATION CORNSTARCH 1509 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 POTATO STARCH 600g forms. Let it rest in the refrigerator (5°C) for at least 2 hours. FLOUR TYPE 0 POWDERED SUGAR 250g BUTTER 350g EGG YOLK 150g VIGOR BAKING 15g

CUKICREAM FILLING

INGREDIENTS

CUKICREAM NOCCIOLA

PREPARATION

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.