



# CLASSIC GRISBY

chef Basic level

Classic grisby

## DOUGH PREPARATION

### INGREDIENTS

CORNSTARCH

POTATO STARCH

FLOUR TYPE 0

POWDERED SUGAR

BUTTER

EGG YOLK

VIGOR BAKING

### PREPARATION

150g 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.

250g

350g

150g

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.