



CLASSIC GRISBY

👤 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.
 600g
 250g
 350g
 150g
 15g

CUKICREAM FILLING

INGREDIENTS

CUKICREAM NOCCIOLA

PREPARATION

qb 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.