

CERAL WHIPPED SHORTBREAD

CRUMBLY BISCUITS WITH CEREALS

DIFFICULTY LEVEL

SHORTBREADS		
INGREDIENTS		PREPARATION
CEREAL'EAT FROLLA	g 1000	Whip all the ingredients in a planetary mixer with the thick-wire whisk or the paddle attachment,
UNSALTED BUTTER 82% FAT - SOFTENED	g 500-550	for 5 minutes at medium speed.
EGGS	g 200	

FINAL COMPOSITION

Line a tray with parchment paper and pipe the whipped mixture into biscuits (with the dimensions you prefer) onto the prepared tray.

Bake at 190-200°C for about 10 minutes in a deck oven.

