

COCONUT BISCUITS

DELICIOUS COCONUT FLAVOURED BISCUITS

DIFFICULTY LEVEL







COCONUT FLAVOURED WHIPPED MASS

INGREDIENTS		PREPARATION
GRANCOCCO	g 1.000	Add all the ingredients in a planetary mixer with a paddle attachment and whip at medium speed for
UNSALTED BUTTER 82% FAT - SOFTENED	g 500	10 minutes, until you get a uniform mass.
ALL-PURPOSE FLOUR	g 500	
EGGS - AT ROOM TEMPERATURE	g 200	
VIGOR BAKING	g 15	

FINAL COMPOSITION

Transfer in a pastry bag and pipe biscuits onto a baking tray lined in parchment paper.

Bake at 210-220°C for about 15 minutes.



RECIPE CREATED FOR YOU BY FEDERICO VEDANI

CHOCOLATIER AND PASTRY CHEF



AMBASSADOR'S TIPS

Sweets made with GRANCOCCO can be packaged in hermetically sealed plastic bags and stored for a long time.

