



## SOY BISCUITS

### SHORTBREAD BISCUITS MADE FROM ALTERNATIVE FLOUR

DIFFICULTY LEVEL



#### SOY SHORTCRUST PASTRY

##### INGREDIENTS

GRANSOIA  
TYPE 0 WHITE FLOUR  
CASTER SUGAR  
UNSALTED BUTTER 82% FAT  
EGGS  
VANILLA FLAVOURING

##### PREPARATION

g 1.000  
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g 700-750  
g 1.100  
g 550  
To Taste

Mix all the ingredients together in a planetary mixer with a paddle attachment, until well combined and firm.

Let the dough rest in fridge at 4°C for at least 2 hours.

##### FINAL COMPOSITION

Roll out the shortcrust pastry in a layer and cut into biscuits using a steel ring.

Bake at 190°C for 8-10 minutes.



RECIPE CREATED FOR YOU BY **FEDERICO VEDANI**

CHOCOLATIER AND PASTRY CHEF

