



WHIPPED SHORTBREAD BISCUITS MADE WITHOUT EGGS

BISCUITS

DIFFICULTY LEVEL



WHIPPED SHORTBREADS

INGREDIENTS

MARBUR CAKE 20%
CASTER SUGAR
POWDERED MILK
MILK
STARCH - OR POTATO STARCH
ALL-PURPOSE FLOUR
SALT

FINAL COMPOSITION

Pipe the whipped mixture into biscuits with the dimensions you prefer.

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

AMBASSADOR'S TIPS

You can replace MARBUR CAKE with KASTLE CAKE or butter.

PREPARATION

g 500 In a planetary mixer with the whisk attachment, whip MARBUR CAKE and sugar until creamy.
g 250 Then, add milk, salt and keep on whipping.
g 100 Add powdered milk, the add starch (or potato starch) and keep on mixing for a minutes.
g 60 At the end, combine flour to the mixture, either by hand or in the planetary mixer at low speed.
g 200 Along with flour, you can also combine chocolate chips (PEPITA), the dose of which shall be
g 500 measured out depending on the size of the chocolate chips and your own personal taste
g 1 (approximately the 10% of the overall quantity of ingredients).