



## MILK BISCUITS (TOP FROLLA)

### SHORTBREADS

DIFFICULTY LEVEL



#### DOUGH

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##### INGREDIENTS

TOP FROLLA  
UNSALTED BUTTER 82% FAT - SOFTENED  
FRESH FULL-FAT MILK (3,5% FAT)  
SALT  
VIGOR BAKING

g 1.000  
g 150  
g 150  
g 5  
g 10

##### PREPARATION

Mix all the ingredients in a planetary mixer with the paddle attachment for 5 minutes at low speed, until the dough is well-combined.  
Let the dough rest in the fridge for 30 minutes.

##### FINAL COMPOSITION

Out of the fridge, roll the shortcrust pastry out to 3mm using a dough sheeter.  
Cut some biscuits out using cutters at your choosing.  
Bake in a deck oven at 220°C for about 15 minutes.

##### AMBASSADOR'S TIPS

You can replace the whole dose of butter with margarine in the same amount.