



# 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

#### PREPARATION

g 500 In a planetary mixer with the whisk attachment, whip MARBUR CAKE and sugar until creamy. Then, add milk, salt and keep on whipping.

g 250

g 100

g 60

g 200

g 500

g 1

Add powdered milk, then add starch (or potato starch) and keep on mixing for a minutes.

At the end, combine flour to the mixture, either by hand or in the planetary mixer at low speed.

Along with flour, you can also combine chocolate chips (PEPITA), the dose of which shall be measured out depending on the size of the chocolate chips and your own personal taste (approximately the 10% of the overall quantity of ingredients).

#### 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.