



MILK BISCUITS (TOP FROLLA)

SHORTBREADS

DIFFICULTY LEVEL



DOUGH

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.