



Biscuits with spelt

Vanillina a piacere

INGREDIENTS

PAN DI FARRO	g 1.000
ALL-PURPOSE FLOUR	g 1.000
CASTER SUGAR	g 700
UNSALTED BUTTER 82% FAT	g 1.000
EGGS	g 500
VIGOR BAKING	g 15
JOYPASTE VANIGLIA MADAGASCAR/BOURBON	To Taste

PREPARATION

Knead everything together in order to obtain a uniform consistency; refrigerate at 5°C for at least two hours. Roll out the pastry, cut into the biscuit shapes desired with suitable cutting tools, bake at 225-230°C.