



# SHORTBREADS WITH GIANDUJA PASTE AND HAZELNUT NIBS

## BISCUITS

**DIFFICULTY LEVEL**



### SHORTBREAD MIXTURE

#### INGREDIENTS

HEIDICAKE	g 1000
UNSALTED BUTTER 82% FAT - SOFTENED	g 300
EGGS	g 300
PASTA GIANDUJA	g 160
ALL-PURPOSE FLOUR	g 100

#### PREPARATION

Mix all the ingredients in a planetary mixer with the paddle attachment for about 5 minutes at medium speed.

### FINISHING

#### INGREDIENTS

GRANELLA DI NOCCIOLA	To Taste
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#### FINAL COMPOSITION

Pipe the biscuits onto parchment paper.

Sprinkle them with GRANELLA DI NOCCIOLE.

Bake at 190-200°C for 8-10 minutes.

#### AMBASSADOR'S TIPS

You can replace butter with the same dose of margarine.