

# LADYFINGER, BISCUIT À LA CUILLÈRE

SOFT WHIPPED BISCUITS

**DIFFICULTY LEVEL**

## WHIPPED BATTER

### INGREDIENTS

| | |
|---|---|
| BISCUIMIX | g 1000 |
| WATER | g 600 |
| SVELTO | g 30 |
| ALL-PURPOSE FLOUR - SIFTED | g 150 |

### PREPARATION

In a planetary mixer with the whisk attachment, whip BISCUIMIX, water and SVELTO for 8-10 minutes at high speed.

When whipped, carefully combine the sifted flour stirring by hand.

## FINISHING

### INGREDIENTS

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|---|---|
| CONFECTIONER'S SUGAR | To Taste |

### FINAL COMPOSITION

Grease and slighlty flour the trays, trasfer the batter into a pastry bag fitted with round plain tip nr. 14 and pipe some 10cm long stripes onto the prepared trays.

Dust with the confectioner's sugar and bake at 180-190°C for about 10 minutes.