



RASPBERRY CEREAL SHORTBREADS

BISCUITS

DIFFICULTY LEVEL



CEREAL SHORTBREADS

INGREDIENTS

CEREAL'EAT FROLLA

g 1000

UNSALTED BUTTER 82% FAT - SOFTENED

g 400

EGG YOLKS

g 110

PREPARATION

Mix all the ingredients in a planetary mixer with the paddle attachment until the dough is well combined.

Refrigerate for 1 hour at least.

RASPBERRY FILLING

INGREDIENTS

WONDERCHOC WHITE

g 500

PASTA AROMATIZZANTE LAMPONE

g 40

PREPARATION

Whip the two ingredients together in a planetary mixer for 3-4 minutes, to make the mixture incorporate air and grow in volume.

FINISHING

INGREDIENTS

UNREFINED CANE SUGAR

To Taste

FINAL COMPOSITION

Roll the dough to 4mm and cut some 3-4cm diameter discs out.

Let the discs rest in the fridge for a few minutes.

Brush them with beaten eggs and sprinkle with unrefined cane sugar.

Lay a perforate silicone mat onto the tray and place the biscuits on it (this will help your biscuits preserve their shape during the baking).

Bake at 180-190°C for about 10-15 minutes.

Let cool down, then spread a thin layer of raspberry filling onto the bottom side of the biscuits and gently pair them together.



RECIPE CREATED FOR YOU BY **MARCO DE GRADA**

PASTRY CHEF, CHOCOLATIER AND BAKER

AMBASSADOR'S TIPS

You can replace butter with the same dose of margarine.