



TRADITIONAL GRISBY

VANILLINA

INGREDIENTS

CORN STARCH OR POTATO STARCH

TYPE 0 WHITE FLOUR

CONFECTIONER'S SUGAR

UNSALTED BUTTER

EGG YOLK

VIGOR BAKING

g 150

g 600

g 250

g 350

g 150

g 15

PREPARATION

Corn starch or starch g 150 Flour g 600 Icing sugar g 250 Butter or margarine g 350 Egg yolks g 150 VIGOR Baking g 15 Vanillin w.n. Combine the sugar, butter and egg yolks in a mixer and then add the flour, starch and VIGOR Baking, mixing until it is of a uniform consistency. Leave to rest in a refrigerator (5°C) for at least two hours. Roll out the pastry to a thickness of three millimetres and cut out circles with a diameter of about 5 cm. Trickle CUKICREAM (about 8 grammes) onto the centre of a circle and then lay another circle on top so that the filling is completely enclosed. To obtain perfectly regular biscuits and to ensure that the CUKICREAM does not leak out, it is best to cut again using a 4cm diameter pastry cutter. Bake at approximately 220°C; quick baking times are advised so that the CUKICREAM keeps its soft, creamy characteristics perfectly.