



COCONUT BISCUITS

DELICIOUS COCONUT FLAVOURED BISCUITS

DIFFICULTY LEVEL



COCONUT FLAVOURED WHIPPED MASS

INGREDIENTS

| | |
|------------------------------------|---------|
| GRANCOCCO | g 1.000 |
| UNSALTED BUTTER 82% FAT - SOFTENED | g 500 |
| ALL-PURPOSE FLOUR | g 500 |
| EGGS - AT ROOM TEMPERATURE | g 200 |
| VIGOR BAKING | g 15 |

PREPARATION

Add all the ingredients in a planetary mixer with a paddle attachment and whip at medium speed for 10 minutes, until you get a uniform mass.

FINAL COMPOSITION

Transfer in a pastry bag and pipe biscuits onto a baking tray lined in parchment paper.

Bake at 210-220°C for about 15 minutes.

RECIPE CREATED FOR YOU BY FEDERICO VEDANI

CHOCOLATIER AND PASTRY CHEF

AMBASSADOR'S TIPS

Sweets made with GRANCOCCO can be packaged in hermetically sealed plastic bags and stored for a long time.