



MILK BISCUITS (TOP FROLLA)

SHORTBREADS

DIFFICULTY LEVEL



DOUGH

INGREDIENTS

TOP FROLLA

UNSALTED BUTTER 82% FAT - SOFTENED

FRESH FULL-FAT MILK (3,5% FAT)

SALT

VIGOR BAKING

g 1.000

g 150

g 150

g 5

g 10

PREPARATION

Mix all the ingredients in a planetary mixer with the paddle attachment for 5 minutes at low speed, until the dough is well-combined.

Let the dough rest in the fridge for 30 minutes.

FINAL COMPOSITION

Out of the fridge, roll the shortcrust pastry out to 3mm using a dough sheeter.

Cut some biscuits out using cutters at your choosing.

Bake in a deck oven at 220°C for about 15 minutes.

AMBASSADOR'S TIPS

You can replace the whole dose of butter with margarine in the same amount.