



SHORTBREADS WITH GIANDUJA PASTE AND HAZELNUT NIBS

BISCUITS

DIFFICULTY LEVEL



SHORTBREAD MIXTURE

INGREDIENTS

HEIDICAKE	g 1000
UNSALTED BUTTER 82% FAT - SOFTENED	g 300
EGGS	g 300
PASTA GIANDUJA	g 160
ALL-PURPOSE FLOUR	g 100

PREPARATION

Mix all the ingredients in a planetary mixer with the paddle attachment for about 5 minutes at medium speed.

FINISHING

INGREDIENTS

GRANELLA DI NOCCIOLA	To Taste
----------------------	----------

FINAL COMPOSITION

Pipe the biscuits onto parchment paper.

Sprinkle them with GRANELLA DI NOCCIOLE.

Bake at 190-200°C for 8-10 minutes.

AMBASSADOR'S TIPS

You can replace butter with the same dose of margarine.