



## LADYFINGER, BISCUIT À LA CUILLÈRE

### SOFT WHIPPED BISCUITS

#### DIFFICULTY LEVEL



#### WHIPPED BATTER

##### INGREDIENTS

BISCUIMIX	g 1000
WATER	g 600
SVELTO	g 30
ALL-PURPOSE FLOUR - SIFTED	g 150

##### PREPARATION

In a planetary mixer with the whisk attachment, whip BISCUIMIX, water and SVELTO for 8-10 minutes at high speed.

When whipped, carefully combine the sifted flour stirring by hand.

#### FINISHING

##### INGREDIENTS

CONFECTIONER'S SUGAR	To Taste
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##### FINAL COMPOSITION

Grease and slightly flour the trays, trasfer the batter into a pastry bag fitted with round plain tip nr. 14 and pipe some 10cm long stripes onto the prepared trays.

Dust with the confectioner's sugar and bake at 180-190°C for about 10 minutes.