



**RASPBERRY BISCUIT RECIPE:**

**INGREDIENTS**

MANDEL ROYAL	g 550
VIGOR BAKING	g 50
ALL-PURPOSE FLOUR	g 4
EGG WHITES	g 50
UNSALTED BUTTER 82% FAT	g 370
	g 120

**PREPARATION**

Whip all the ingredients, except for JOYPASTE PASTRY RASPBERRY, at medium speed for 8-10 min. Add JOYPASTE PASTRY RASPBERRY and mix gently. Roll out the dough of 1 cm thickness on ovenproof paper then bake for a short time at 220-230°C with the valve closed. After baking, let cool for a few minutes, then cover with plastic sheets in order to avoid drying. Put into the freezer until the time of use.

**STEP 2**

**INGREDIENTS**

FRUTTIDOR MANGO	To Taste
BIANCANEVE PLUS	To Taste