



RASPBERRY BISCUIT RECIPE:

INGREDIENTS

SFRULLA CHOC

g 1.000

EGGS

g 600

UNSALTED BUTTER 82% FAT

g 400-500

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.