



# RASPBERRY CEREAL SHORTBREADS

## BISCUITS

DIFFICULTY LEVEL



### CEREAL SHORTBREADS

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#### INGREDIENTS

|                                    |        |
|------------------------------------|--------|
| CEREAL'EAT FROLLA                  | g 1000 |
| UNSALTED BUTTER 82% FAT - SOFTENED | g 400  |
| EGG YOLKS                          | g 110  |

#### PREPARATION

Mix all the ingredients in a planetary mixer with the paddle attachment until the dough is well combined.  
Refrigerate for 1 hour at least.

### RASPBERRY FILLING

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#### INGREDIENTS

|                             |       |
|-----------------------------|-------|
| WONDERCHOC WHITE            | g 500 |
| PASTA AROMATIZZANTE LAMPONE | g 40  |

#### PREPARATION

Whip the two ingredients together in a planetary mixer for 3-4 minutes, to make the mixture incorporate air and grow in volume.

### FINISHING

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#### INGREDIENTS

|                      |          |
|----------------------|----------|
| UNREFINED CANE SUGAR | To Taste |
|----------------------|----------|

## FINAL COMPOSITION

Roll the dough to 4mm and cut some 3-4cm diameter discs out.

Let the discs rest in the fridge for a few minutes.

Brush them with beaten eggs and sprinkle with unrefined cane sugar.

Lay a perforate silicone mat onto the tray and place the biscuits on it (this will help your biscuits preserve their shape during the baking).

Bake at 180-190°C for about 10-15 minutes.

Let cool down, then spread a thin layer of raspberry filling onto the bottom side of the biscuits and gently pair them together.

## RECIPE CREATED FOR YOU BY MARCO DE GRADA

PASTRY CHEF, CHOCOLATIER AND BAKER

## AMBASSADOR'S TIPS

You can replace butter with the same dose of margarine.