



RYE BISCUITS

BISCUITS

DIFFICULTY LEVEL



BISCUIT DOUGH

INGREDIENTS

GRANSEGALE	g 1.000
FLOUR	g 1.000
SUGAR	g 700
UNSALTED BUTTER 82% FAT - SOFTENED	g 1.000
EGGS	g 500
VIGOR BAKING	g 15
JOYPASTE VANIGLIA MADAGASCAR/BOURBON	To Taste

PREPARATION

Knead all the ingredients together until the dough is well-combined and uniform.

Cover the dough and store in the fridge for 2 hours at least.

FINAL COMPOSITION

Roll the dough out into a layer.

Cut some biscuit out with cookie cutters.

Bake at 170-180°C.

AMBASSADOR'S TIPS

You can replace butter with margarine in the same dose.