

Shortbread Biscuits



Phil Mielieux

N° 1538

Other applications:

Viennoiserie, confectionery, bakery

INGREDIENTS

Butter: 300 g
Brown sugar: 160 g
Salt: 4 g
Invert sugar: 20g

Flour T55: 420 g
Flour T150: 10 g
Phil Mielieux: 50 g

Prepare the dough

- ◇ In a mixing bowl, cream the softened butter with the brown sugar, salt and invert sugar until smooth and well combined.
- ◇ Add the flour and Phil Mielieux mixture, then mix gently until all the ingredients are incorporated and a uniform dough forms. Avoid overmixing to preserve a delicate, crumbly texture.

Roll and cut

- ◇ Roll out the dough evenly to a thickness of 4 mm. Cut into the desired shapes using a cookie cutter.

Bake

- ◇ Arrange the biscuits on a baking tray and bake in a preheated oven at 145°C for approximately 15-20 minutes, until lightly golden and crisp.
- ◇ Allow to cool before handling, as the biscuits will become firmer and develop their characteristic delicate crunch as they cool.

Indicative data. It depends on ingredients and equipment used.
Please do not hesitate to contact one of our technicians for any adaptation.

Philibert
SAVOURS

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SOURDOUGH SINCE 1984