

## D104 | TUTTO GUSTO BISCUIT PRIMAMACINA

### INGREDIENTS

Flour Primamacina Frolla	500 g
Flour Primamacina Noir	500 g
Butter	600 g
Granulated sugar	400 g
Eggs	100 g
Egg yolks	80 g
Baking	8 g
Salt	3 g



**INFIBRA PRIMAMACINA  
FROLLA + NOIR**

### DIRECTIONS

Place in a mixer with steel flat beater all the ingredients (the butter must be at ambient temperature) Knead it for a short time to obtain a homogeneous dough, after place it in the fridge to cool for about 30 minutes.

Pass briefly through the machine to plasticize the dough. Then pass through the sheeter, laminating the dough. Cut using shapes or cut to taste and bake it at 160 degrees in ventilated oven for about 15 minutes, opening the valve after the first three minutes of baking.