re.garum

RECIPE BOOK · DESSERTS

40 min | 40 biscuits | Vegetarian

Shortbread biscuits

Crumbly and melt-in-the-mouth. Cocoa version too.

INGREDIENTS

- 260 g soft butter
- 100 g icing sugar
- 125 g plain flour (100 g for the cocoa version)
- 260 g cornstarch
- 30 g re.garum Milk
- 30 g cocoa powder (cocoa version only)

Contains: gluten, milk

METHOD

1. Beat the butter and sugar until pale and fluffy.
2. Add the rest and mix until the dough is light.
3. Pipe the biscuits onto a lined baking tray.
4. Bake at 150 °C. (22 min)

Our tip: Let them cool on the tray: they break when warm.

Chef version: Butter at 18 °C; pipe onto a micro-perforated mat and bake at 145 °C fan.

re.garum Milk

Cook smarter, not harder.

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