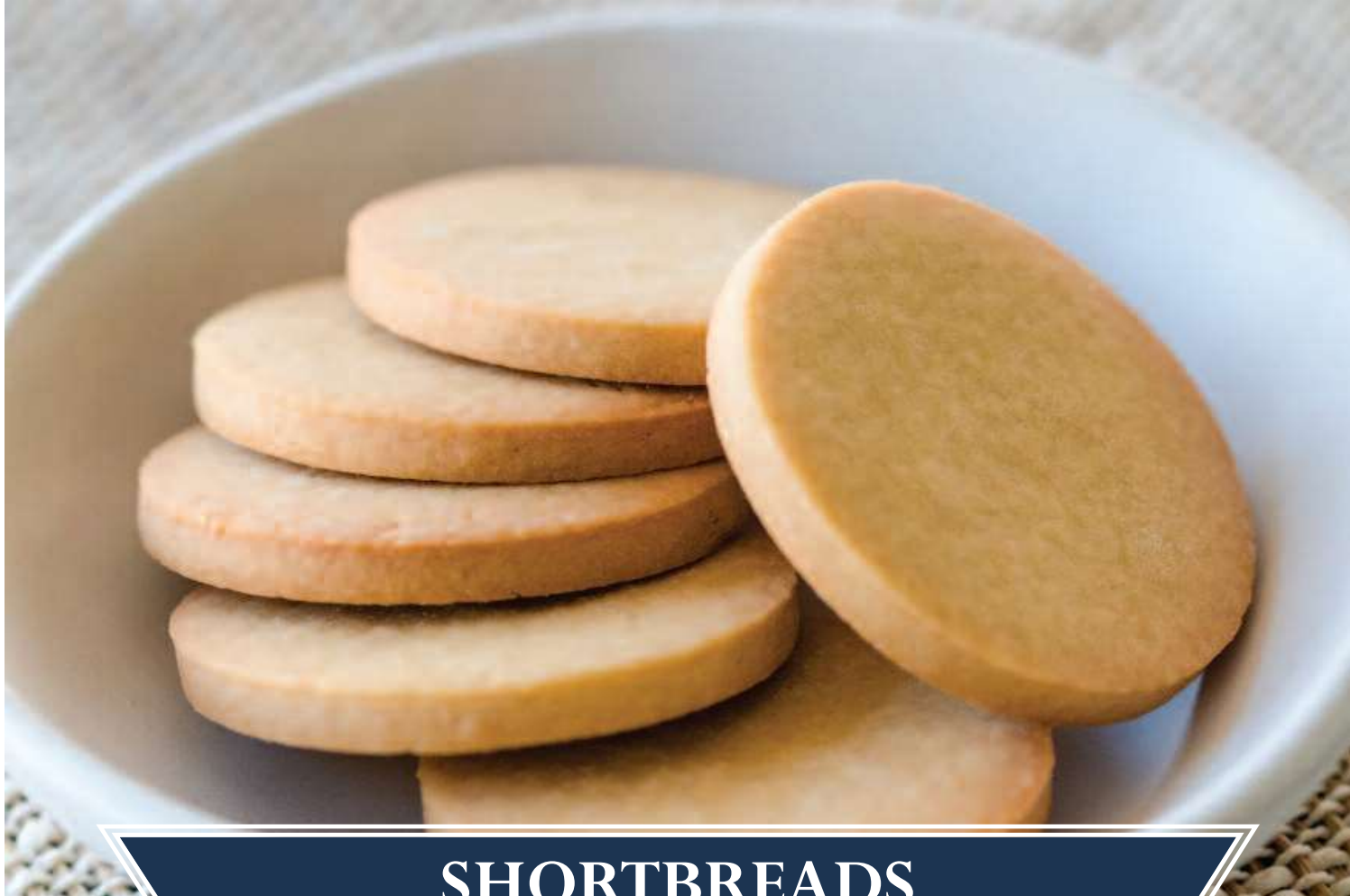




SHORTBREADS

Recipe by Alland & Robert

formulated with 30% less sugar than a traditional recipe

INGREDIENTS (in % of weight):

- Butter: 16.4
- Sucrose: 12.2
- Salt: 0.3
- Acacia Fibre 399 Organic: 3.0
- Liquid eggs: 15.4,
- Flour: 52.5
- Baking powder: 0.2

INSTRUCTIONS:

Equipment: stand mixer and flat beater.

- 1.** Mix the butter, sugar and salt for 4 min. Add to this mix Acacia Fibre and eggs previously mixed. Add the flour and baking powder. Mix for 2 min. at low speed.
- 2.** Rest the preparations about 30 min. at 25°C.
- 3.** During the rolling process, biscuits should be about 4 mm thick. Cook for 9 min. at 170°C.

Die cutting: 50 mm size.

Created in 1884, Alland & Robert is a French family company and a global leader in natural plant exudates. Alland & Robert focus is on acacia gum, a dried exudate coming from two varieties of Acacia trees. It has been safely used in food products worldwide for a long time, and is nowadays found in thousands of day-to-day products thanks to its various functional properties. It is particularly appreciated for being 100% natural and vegetal, and for the versatility of its applications.



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