

Salt yolk Shortbread



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This recipe is available for:

- Convotherm maxx

Accessories:

1/1 GN Roasting and baking tray with drip drain, non-stick coating, useable on both sides, Flat, 3055630

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- Chilled 4°C
- 1 Full Tray
- From Scratch

Stage 1
180 °C

- Convection
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Ingredients

180 g	Salt egg yolk
50 g	Butter
30 g	Sugar powder
35 g	Egg liquid
100 g	Flour
1 pinch	Bake powder
5 g	Custard powder
1 pcs	Egg

1. Food Preparation

Mix the soft butter with sugar powder gently, then stir with egg until smooth. Mix flour and crust powder in the 1 dough, Divide the dough and salt York into six portions. Put salt York into the dough, then brush with egg for glazing.

2. Cooking Instruction

Preheat the Convotherm. Then put the Salt yolk Shortbread for 12 minutes into the oven.

3. Food Serving Instruction

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