

## Salt yolk Shortbread



**L** 17:45

**This recipe is available for:**

- Convotherm 4
- Convotherm maxx pro

**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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